EXPERIENCE JAPAN and ASIA IN NEW YORK CITY DECEMBER 2017 #128 FREE

CHOPSTICKS NY®

www.chopsticksny.com

Winter Special Dishes You Cannot Miss

Holiday Gifts and Discounts for You

SAPPORO

LEGENDARY BĬRU

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President / Publisher
Hitoshi Onishi

Editor-in-Chief
Noriko Komura

Writers
Greg Beck
Nobi Nakanishi
Melissa Perrier
Stacy Smith
Maria Sternberg

Proofreader
Snsan Spain

Art Director
Atsushi Hayashi

Sales
Ippei Enoji
Saeko Hirota
Mika Nakazato
Sachiko Ninomiya
Noriyuki Shimizu
Yusuke Yoshino

Member, TPNY, LLC
Tetsuji Shintani

Published by Trend Pot NY LLC
40 Exchange Pl #1902
New York NY 10005
TEL. 212-431-9970
FAX. 212-431-9960
www.chopsticksny.com
For Advertising Info
TEL. 212-431-9970
E-mail adsales@chopsticksny.com

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Presented by The No 1 Japanese free paper in NY NY Japion

All Things New from Stores, Products to Events

DRINK

New Sake Based Yuzu and Momo Liquors from Umenoyado

Centuries-old sake Brewery, Umenoyado, is bringing a very new fruit liquor to the US market this upcoming party season. Haikara, named after an adjective meaning "fashionably Western" and "with an exotic twist", reflects an innovative spirit and traditional technique. It is produced by a team of Toji at Umenoyado which has been brewing sake in the traditional manner for five generations.

Haikara, which comes in two flavors of yuzu citrus and momo (white peach), is made by blending Umenoyado's junmai ginjo sake and carefully selected fruits. The "roughly mashed" fruits and juice are added to the sake and tested for balance and flavor. The result is a fruit sake with a higher alcohol content and a clean, crisp bright flavor. Made with quality yuzu from Shikoku and Kyushu, Haikara Yuzu has a bright nose and a refreshing, tart flavor. Haikara Momo is made with white peaches grown with extra care in Wakayama and Yamanashi and its flavor provides a delicate and elegant sweetness that beautifully complements the sake. Captured in an original custom bottle, whose clear textured glass allows you to see the beautiful fruit colors through it, Haikara can be enjoyed on the rocks and is also great with food or in a cocktail.

Haikara brings together Asian fruit juices with traditional Japanese sake, a beautiful intersection, just as the name Haikara suggests. Produced in small batches with local ingredients, it will delight your senses.

Umenoyado USA www.haikarasake.com

FOOD

Mr Bing Opens Pop-Up and Permanent Carts

Mr Bing first introduced the Northern Chinese crepe, commonly known as a jianbing, to New York City in 2015. Jianbing or 'bing' for short, is the popular Chinese street food consisting of a mung bean, rice, and wheat flour crepe, which is coated with scrambled egg and then stuffed with simple fillings before being folded into a sandwich. Since its humble start as a pop-up at Urbanspace in the Garment District Christmas Market, Mr Bing rapidly gained popularity, even winning the 2016 Vendy Award for Rookie of the Year. Now there's two more locations in addition to the existing one at NYC's Urbanspace Food Hall and various kiosks: the East Village pop-up store on St. Marks Place, and a permanent cart in Flatiron.

Decorated with black-and-white photographs of Beijing street culture, the St. Marks Pop-Up is Mr Bing's first location to offer seating for patrons to savor their bings. The pop-up is open through the end of 2017, while the Flatiron Cart will be a permanent location.

Looking forward, Brian Goldberg, founder of Mr Bing, hopes to bring bings into the American mainstream. For those already familiar with jianbing, Mr Bing aims to instill a sense of nostalgia for Chinese street culture. Before the end of the year, Mr Bing also plans to open a brick and mortar location in Chelsea.

Jianbings at Mr Bing can be ordered as vegetarian or stuffed with Beijing stuffed pork, Cantonese-style roast pork, as well as other traditional Beijing fillings.

You'll find the Flatiron Cart in front of General William Jenkins Worth Monument at the intersection of 25th Street, 5th Avenue, and Broadway.

Mr. Bing www.mr-bing.com

DRINK

Newest Sake from a 300-year old Brewery

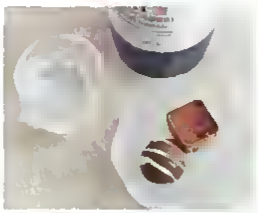
It was about 300 years ago when Ozeki Sake was born in the heart of the Nada Region, a place often described as the mecca of sake brewing. Since its birth, the brewery has constantly produced sake by cherishing traditions, as well as incorporating innovative techniques and forward thinking ideas. Today, their sake is enjoyed all over the world. Ozeki's latest creation is Junmai RAI, which is made using a groundbreaking technique.

RAI is created using a new age, labor-intensive production process to bring out the umami. With the yeast, koji and lactic acid being the keys to this rich brew, the timing of the additions to the starter mash influence the flavor and aroma. This unique brewing process of RAI creates a pleasant earthiness that is neither too bold nor too meek, with subtle hints of caramel in the nose.

As for food pairings, RAI goes well with a variety of cuisines from spicy to highly seasoned grilled food - not only Japanese food, but also meat dishes and richly flavored dishes. The sake is best enjoyed chilled, but it is also great warmed. So, for that upcoming party and dining out season, RAI can be a great accompaniment for all.

The beauty of Junmai RAI is that it can pair with a wide variety of cuisines. Simmered daikon radish with miso flavored meat sauce is a nice winter dish for creating great harmony with RAI.

Captured in a sleek purple bottle, Junmai RAI can be a good gift. Since RAI holds its beautiful flavor for hours, it's also great for a party.



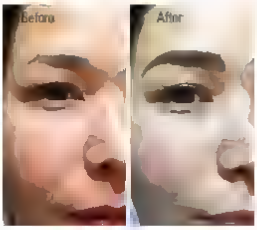
Even sweets like chocolates go well with RAI.

Ozeki Sake (U.S.A.) INC. www.ozeki.co.jp/english/products/sake/rai/ | ozekisakeusa

BEAUTY

New "Beauty Up" Techniques: Powder Eyebrow and Eyeliner

For the upcoming party season, ArtistyM Miyu Asakawa helps you create impressive and unforgettable eyes with newly introduced techniques. Powder Effect is a new megapixel technique recommended for people with oily skin and those trying to achieve the fashionable powder eyebrow effect. While microblading is a natural and semi-permanent eyebrow makeup, with each hair stroke created by hand, powder eyebrow is performed with a semi-permanent make-up machine and a special needle that only touches the top layer of skin. Powder Effect can be used to cover old permanent brows, and the result lasts 1-3 years. Also, Powder Eyeliner is great for one who wears liquid eyeliner every day. The difference between regular and powder eyeliner is the powder effect uses a tiny needle to create a gradation on the small space of the edge. As the holidays are just around the corner and it's not as sweaty as summer (which delays the healing stages), now is the perfect time to treat yourself to semi-permanent makeup.



Info miyuasakawa.biz | miyu.asakawa@gmail.com | TEL 917-405-6639
Location 204 E 6th St. (at Ruby6) New York, NY 10003

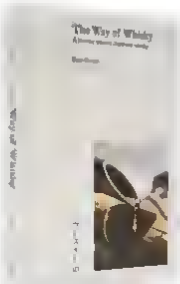
BOOK

Demystifying Japanese Whisky through Visiting Distilleries

Due to its exceptional quality, Japanese whisky is one of the most highly regarded and sought after drinks in the world today. Though a relative new comer to the world's hard liquor scene, it's been consistently winning major international spirits awards.

Award-winning author and internationally recognized whisky expert, Dave Broom, has visited Japan 30 times in the past 16 years, studying, learning, and embracing its whiskies.

In *The Way of Whisky: A journey around Japanese Whisky*, he shares his personal journey around Japan's whisky distilleries and demystifies its culture. Each distillery is given a detailed portrait, detailing its history, production and current whiskies as well as Dave's tasting notes. The journey takes Dave from Fuji-Gotemba to Mars Shinshu, Hakushu, Chichibu, Chita, Yamazaki, White Oak, Yoichi and Miyagikyo. This is a must-have edition for every whisky lover, whisky drinker, whisky collector or Japanophile.



The Way of Whisky: A journey around Japanese Whisky
By Dave Broom
Photography by Kohei Take

Info: www.octopusbooks.co.uk/search page?SearchTab=way+of+whisky

MUST SEE
AT LEAST ONCE in YOUR LIFETIME

"★★★★★
I've reviewed about **4,000 shows**
None can compare to what I saw tonight."
—Richard Connema, renowned Broadway critic

"Absolutely the **No.1 show** in the world.
No other company or of any style can match this!"
— Kenn Wells, former lead dancer of the English National Ballet

"Absolutely the greatest of the great!
It must be experienced."
—Christine Walevska, "goddess of the cello", watched Shen Yun 5 times

"This is the **highest and best** of what humans can produce."
—Oleva Brown-Klahn, singer and musician

"I encourage everyone to see and all of us to learn from."
—Donna Karan, fashion designer

"AWE-INSPIRING!" – abc **"A MUST-SEE!"** *–Broadway World*

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Winter Gourmet 2017

'Tis the exciting season for parties and dining out. To help you plan your holiday festivities, Chopsticks NY brings you information on great deals, limited offers and winter delicacies from local restaurants. Also included are several newly opened restaurants.

Newly Opened Restaurants in 2017

E.A.K Ramen / Hide-Chan Ramen Hell's Kitchen / IPPUDO 5TH AVENUE
Pokerice / SUZUKI

Winter Special Dishes You Cannot Miss

TEISUI / Aburiya Kinnosuke / Asuka Sushi / IPPUDO WESTSIDE / OOTOYA Greenwich Village
TOTTO RAMEN Hell's Kitchen / TOTTO RAMEN Midtown West / TOTTO RAMEN Next Door

Listing
Japanese Restaurant
Asian Restaurant

Newly Opened Restaurants in 2017

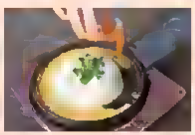
The New Style Ramen "Iekei"

E.A.K. Ramen
469 6th Ave. (bet. 11th & 12th Sts.) | New York, NY 10011
TEL. 646-863-2027 | www.eakramen.com
Mon-Thu & Sun 11:30 am-3 pm, 5:30-11 pm Fri & Sat 11:30 am-3 pm 5:30 pm-1 am

Greenwich Village just welcomed its first "iekei" style ramen spot this May - aptly named **E.A.K. Ramen**. This style, which originated in Yokohama, is known for its rich pork and soy sauce soup base and thick noodles. E.A.K. is serving up deliciously bold and innovative items, with every bite delivering powerful flavor and umami.

The origin of E.A.K. Ramen is Machida Shouten, a popular "iekei" ramen chain that opened in 2008 and has 400 stores globally.

Homemade Ginger Gyoza is served in unique "hane-tsuki" style. Then *E.A.K Fried Rice* and *Karaage* are also popular.



Fun-filled Dining at Hide-Chan's New Location

Hide-Chan Ramen Hell's Kitchen
314 W. 53rd St. (bet. 8th & 9th Aves.)
TEL. 212-969-0066 | www.hidechanramen.nyc |
Mon-Sat: 12 pm–2:30 pm 5:30–10 pm Sun: 12 pm–9 pm

Serving Hakata style tonkotsu ramen **Hide-Chan Ramen** has been a popular destination for New Yorkers for years. Its second location, opened earlier this year, offers the same ramen in a more bustling "matsuri (festival)" atmosphere and with more original, creative dishes. Recommended this winter are two *teishoku* (a full meal on one plate) style dishes *Chicken Nanban Entrée* (fried chicken topped with special honey and yuzu savory sauce and tartare sauce) and *Gyoza Entrée* (10 gyoza dumplings). Both come with salad and refillable rice and soup. If you prefer healthier options, go for *Racabe* (shredded cabbage in tonkotsu soup) or *Pinkara Kyun* (spicy cucumber). This ramen pub is perfect for the upcoming party season. Until Dec. 31, mention Chopsticks NY to receive a free *Mini Ramen* (Reg. $8).

Gyoza Entrée comes with 10 pieces of gyoza dumplings, salad, rice and soup. You can add *Mini Ramen* (Reg. $8) for $5.

Enjoy dining with your friends and family in a vibrant "matsuri" atmosphere.

Exclusive Kasane-aji Ramens at New IPPUDO

IPPUDO 5TH AVENUE
24 W 45th St. (bet. 5th and 6th Aves.) | New York, NY 10036
TEL. 212-354-1111 | www.ippudony.com
Mon-Fri: 11 am-3:30 pm, 5:30-10:30 pm; Sat & Sun: 12 pm-10 pm

IPPUDO 5TH AVENUE exclusively offers three *Kasane-aji* ramens that feature a special broth, blending tonkotsu and chicken soup to create a creamy, rich flavor. For the cold season, *Akamaru Kasane* is recommended for its full-bodied flavor (coming from special aroma oil and "umami-dama" miso paste). Pair it with a high ball made with Suntory's Toki whisky to complete your meal.

Vegetarian Miso Ramen (top) features hearty red miso broth with vegetable *kakiage* tempura atop. Also available for take-out are *Beef Bowl* and *Curry* made with ramen broth (left).

The interior of the restaurant is bright, natural-chic and welcoming.

Neighborhood Friendly Poke Place

Pokerice
162 W 4th St. (bet. W 4th & Cornelia Sts.) New York, NY 10014
TEL. 212 300 4567 | www.pokericenyc.com
Mon-Sun: 11 am-11 pm

Opened in August, **Pokerice** is a great spot in the West Village specializing in Hawaiian poke. What makes their food stand out from other quick-serve restaurants is their selection of high quality, fresh seafood. No frozen fish is used, so you can always enjoy top quality seafood. Their poke is normally served over rice, but healthy options like zucchini noodles are also available.

Additional toppings are unlimited. During the winter, miso soup is free and poached egg is available for $1.

Pick your favorite poke base from the options of white rice, brown rice, zucchini noodles, salad or burrito.

Japanese Tradition Lives on in "Kaiseki" at SUZUKI

SUZUKI
114 W. 47th St. (6th & 7th Aves.) New York, NY 10036
TEL. 212 278-0010 | www.suzukinyc.com
Mon-Fri: 11:30 am-2:30 pm, 5:30-10:30 pm; Sat: 5:30-10:30 pm

Featuring fresh ingredients of the season, *Chef's Tasting* is a 9-course kaiseki meal ($180) to be enjoyed using all 5 senses and aims to satisfy the taste buds of both Japanese and non-Japanese diners. A particular standout is *Matsutake and Shrimp Ball Steamed in Clay Pot*. Also "matsutake rice" and "wagashi" are only offered with this course. The course menu changes monthly.

To make kaiseki more accessible, SUZUKI offers kaiseki course meals at reasonable prices ($75, $80 [Shojin], $130). Most of the fish is directly imported from Tsukiji.

A Michelin starred SATSUKI with its master sushi chefs and the luxurious bar / lounge THREE PILLARS are also inside SUZUKI.

Winter Special Dishes You Cannot Miss

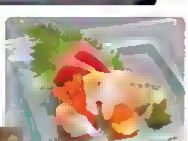
From ramen joints to sushi restaurants to izakaya, here are some delicious winter special dishes offered for a limited time only.

NoMad's Own Authentic Izakaya

TEISUI

Free *TEISUI Pork Bun*
Mention Chopsticks NY
Valid through Dec. 31

The winter season is the perfect time for TEISUI's body warming *Kobe Beef Sukiyaki Style Hot Pot*.

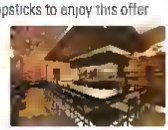


Homemade *TEISUI Pork Buns* (left) and sashumi (above) are some of TEISUI's other offerings that can round out your yakitori.

TEISUI Restaurant in NoMad was already well-known for its yakiton (grilled skewers) but it has recently expanded its menu to include sushi and izakaya style dishes. For this purpose Executive Chef Kazunobu Taguchi was brought on to help transform the restaurant. One of his innovative new additions is the *Snow Crab with Salmon Roll* which has real snow crab on the inside and salmon on the outside with plentiful mayonnaise on both. There is also a *Wagyu Beef Roll* which has slow cooked soft lean meat with avocado and mentaiko (spicy cod roe) and special sauce on top. For those who prefer *nigiri* the 5 or 10 piece *Omakase* options are a true bargain.

The star of TEISUI's winter menu is the *Kobe Beef Sukiyaki Style Hot Pot* ($28). This dish made for sharing features top-class short rib wagyu slices cooked in a salty sweet broth made from shoyu sugar and mirin. Also inside is Chinese cabbage tofu shirataki noodles and roasted *mochi* rice cakes. It is served with an *onsen* egg (Japanese style poached egg), and those who want to enjoy the remaining broth can have the kitchen add udon noodles ($10) at the end. If you are still hungry an option not to be missed is the *Pork and Shrimp Buns*. These large buns feature sweet chashu that has been cooked for 16 hours along with sliced shrimp iceberg lettuce and cucumbers. Accompanying TEISUI's wide selection is its drink menu with 40 types of sake 9 types of shochu and plentiful cocktails with whiskey soon to be introduced. Also until Dec. 31 Chopsticks NY readers receive a free *TEISUI Pork Bun*. Mention Chopsticks to enjoy this offer.

246 5th Ave. (Entrance at 28th St.) New York, NY 10001
TEL. 917-388-3596 | https://teisui.nyc
Lunch: Mon-Fri 11:30 am-2:30 pm Dinner: Mon-Wed 5:30-10:30 pm
Thu-Sat: 5:30-11 pm



Wagyu Melts in Your Mouth

50%Off Red Wine
Limited to 12 bottles
Mention Chopsticks NY
Valid through Dec. 31

ABURIYA KINNOSUKE

RESTAURANT DATA

213 E. 45th St.
(bet. 2nd & 3rd Aves.)
New York, NY 10017
TEL. 212-867-5454
www.aburiyakinnosuke.com
Mon-Fri: 11:30 am-2:30 pm
Mon-Sat: 5:30-10:45 pm
Sun. 5:30-10:15 pm

Known for its authentic Japanese fair **Aburiya Kinnosuke** is serving the finest A-4 rank wagyu beef with *Wagyu Sukiyaki* (Minimum order for 2: $60 per person) and *Shabu-Shabu* (Minimum order for 2: $60 per person) this winter. Thinly sliced wagyu beef from Miyazaki Prefecture is cooked in their original soup, simmering with vegetables and tofu. The beef can be eaten raw, so resist the urge to overcook. While wagyu steak or grilled wagyu tend to be heavy, the wagyu sukiyaki and shabu shabu are light and perfect for enjoying the sweetness from the wagyu's fat. These seasonal dishes are only available during winter.

Freshest All Year Round

Buy 1 Get 1 Free
cocktail, hot sake or beer
from 4-7 pm

ASUKA SUSHI

RESTAURANT DATA

300 W. 23rd St.
(bet. 23rd & 22nd Sts.)
New York, NY 10011
TEL. 212-727-0868
www.asukasushiny.com
Mon-Sun: 11 am-11 pm

Asuka Sushi is a well-established neighborhood restaurant serving quality meals at reasonable prices. It is their top priority to acquire the freshest seafood possible all year round. For the best bang for the buck, try their *Sashimi Deluxe* for $24. Also, they are introducing a *Mini Omakase Tasting* this winter, whose items change weekly due to the variety of the freshest fish sourced from Japan. Enjoy your down time at this chic restaurant and indulge yourself with a scrumptious meal. During happy hour from 4 pm to 7 pm, when you order a cocktail, hot sake or beer, you will receive another one for free.

Spicy Ramen for Winter

IPPUDO WESTSIDE

RESTAURANT DATA

321 W. 51st St.
(bet. 8th & 9th Aves.)
New York, NY 10019
TEL. 212-974-2500
www.ippudony.com
Mon-Thu: 11 am-3:30 pm
5-11:30 pm, Fri: 11 am-3:30
pm, 5 pm-12:30 am
Sat-Sun: 11 am-11:30 pm

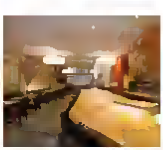
If you're looking for a perfect winter ramen from **IPPUDO WESTSIDE**, the try *Karaka-men*, which features specially made spicy paste (with ground pork) and is also kicked up with garlic oil. Along with IPPUDO's signature milky tonkotsu soup and thin straight noodles, and simple toppings of cheshu, scallions, and kikurage (cloud ear mushroom), the fiery, meaty paste will really help warm your bones. They also recommend to try their seasonal appetizers, such as *Shiso Pea Scallops*, topped with bacon, shallots, and edamame, and *Orange Miso Salmon*, grilled to a golden brown and served with a cucumber daikon relish.

Warm Up with Demi Stew Burger

OOTOYA GREENWICH VILLAGE

RESTAURANT DATA

41 E. 11th St. (bet.
University Pl. & Broadway)
New York, NY 10003
TEL. 212-473-4300
www.ootoya.us
Mon-Fri: 11:30 am-2:30 pm
Sat & Sun: 11:30 am-3 pm
Mon-Sun: 5:30 pm-10:30 pm



With a high ceiling over the dining area, **OOTOYA Greenwich Village** is a place where you can relax while you dine. Their menu offers some limited edition winter dishes, and *Demi Stew Burger Hot Pot* ($29 for lunch / $31 for dinner) is a winter version of their popular *Demi Burger*. A grilled hamburger (prepared using 100% washu beef) is simmered in their original demi-glace sauce along with vegetables and cheese. This rich and savory dish is served with rice, miso soup and Japanese pickles. It will be available from Dec. 1 at the Greenwich Village location and from Dec. 8 at the other locations.

Revitalizing Hot Pot Udon Noodles
SAMURAI MAMA

RESTAURANT DATA

205 Grand St. (bet. Driggs & Bedford Aves.) Brooklyn, NY 11211
TEL: 718-599-6161
www.samuraimama.com
Sun-Thu: 12 pm-4:30 pm
5-11 pm, Fri & Sat: 12 pm-4:30 pm; 5-11:30 pm

Williamsburg's **Samurai Mama** is known for its extensive line-up of special udon noodles. This winter, they offer piping hot *Nabeyaki Udon* for a limited time only. The traditional style udon noodle soup, served in a clay hot pot, features house-made thick udon noodles and dashi soup with umami masterfully extracted from kelp, shiitake, mackerel, bonito, and sardine. In addition, all Samurai Mama's dishes are made with Kaiki Water, a chemical-free, ceramic filtered water with an abundance of revitalizing energy. Their *Nabeyaki Udon* is an ultimate winter dish that makes you warm up from your core.

Special, Hearty Ramen from Nagasaki
TOTTO RAMEN HELL'S KITCHEN

RESTAURANT DATA

464 W. 51st St.
(bet. 9th & 10th Aves.)
New York, NY 10019
TEL: 646-596-9056
www.tottoramen.com
Mon: 4:30-11 pm
Tue-Sat: 11:30 am-3:45 pm; 4:30-11 pm
Sun: 11:30 am-9:30 pm

TOTTO RAMEN Hell's Kitchen opened just a stone's throw from TOTTO RAMEN Midtown West in 2013. Here, you can try their version of *Champon*, a popular Japanese noodle dish native to Nagasaki. Generous helpings of sautéed squid, shrimp, pork, scallops, Chinese cabbage, kikurage (cloud ear mushroom), bean sprouts, fish cake and bean sprouts nearly cover the surface of the bowl. Straight, thick noodles rest in TOTTO's original milky white chicken broth, to which bonito dashi has been added to enhance the Japanese flavor. Try their new menu at this spacious location, where you can relax and enjoy a leisurely meal.

Time to Get Hot
TOTTO RAMEN MIDTOWN WEST

One Free Topping
Mention Chopsticks NY
Valid through Dec. 31

RESTAURANT DATA

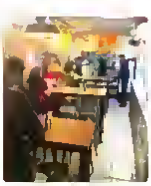
366 W. 52nd St. (bet. 8th & 9th Aves.) New York, NY 10019
TEL: 212-582-0052
www.tottoramen.com
Mon-Sat: 12 pm-4:30 pm; 5:30 pm-Midnight
Sun: 4-11 pm

Before making its way to the menu, *Rich Miso Nibo Tantan* was a dish once served only to TOTTO employees. Its rich soup is prepared with TOTTO's original milky chicken broth and a mixture of roasted fish powder, miso pastes and minced pork. Toppings include slices of pork or chicken chashu, scallions, bean sprouts, onions, shimeji mushrooms and flavored hard-boiled eggs. *Spicy Rich Miso Nibo Tantan* is just like *Rich Miso Nibo Tantan* but with the spicy bamboo shoot topping. For spicier fare, you can order an additional spicy bamboo for $2. The rich broth goes wonderfully with the medium thick, wavy noodles, and it is a meal that will satisfy your noodle craving.

New Wave Tonkotsu Ramen
TOTTO RAMEN NEXT DOOR

RESTAURANT DATA

366 W. 52nd St.
(bet. 8th & 9th Aves.)
New York, NY 10019
TEL: 212-459-1900
www.tottoramen.com
Mon-Thu: 4:30-11 pm
Fri: 4-10 pm; Sat & Sun: 12 pm-10 pm



TOTTO RAMEN Next Door, which is literally next door to the original TOTTO RAMEN, is bringing a new wave to the ramen scene in New York. Produced by original TOTTO RAMEN known for their chicken broth based ramen, the menu at original TOTTO RAMEN Next Door is tonkotsu (pork broth) based and full of innovative dishes like *Spicy Shoyu Tonkotsu* and *Tomato Vegetable*. If you have a big appetite, you must try their *Mega Charsiu Tonkotsu* this winter. Choose from pork or chicken, and your ramen will come topped with 5 charsiu slices and 2 chunks of kakuni meat. Until Dec. 31, mention Chopsticks NY and receive an extra noodle between 4:30-6 pm.

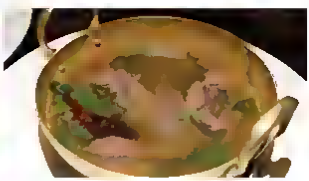
ADVERTISEMENT

Thai Cuisine Fit for Royalty

Entering Thai Villa is to be transported to an elegant, beautifully adorned, old-style villa in Thailand. You'll surely notice its posh yet refined Thai style interior (90% of the decor and dining implements come from Thailand). But it's the stunning clusters of gold bodhi leaves hanging from the ceiling in the wood paneled dining room that will instantly catch your eye. The use of the leaf as a design element is deliberate as Buddhism is Thailand's core religion, where the leaf is a symbol of enlightenment and knowledge. The beautiful interior has set the bar high for the food, and fortunately for this restaurant in the bustling Flatiron district, its food lives up to great expectations.

There is something for everyone on Thai Villa's menu according to Thai-born and -raised, Andy Kulviwat, the restaurant's co-owner. It serves the classic Thai street food cuisine people are most familiar with such as satays and noodles, as well as Chef Jack Wongserat's specialties, but its focus is bringing Thai royal cuisine in the forefront to its diners. Royal cuisine is food that's prepared and served in Thailand's royal households – where the fare is typically complex but refined, palate pleasing and always beautifully presented. It's rare and little-known food that represents the revered Thai monarchy's court refinement.

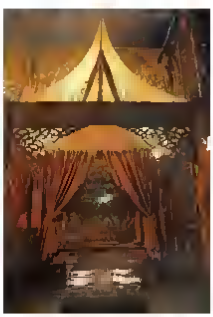
Andy and Chef Jack researched and studied Thai royal cuisine in Bangkok for a year before opening Thai Villa in September 2016. Their efforts have paid off. For starters, you can't go wrong with the refreshing and delightfully presented *Ray Rai Nah Phu*, individual cups of fresh betel leaves filled with minced shrimp and rice noodles in curry sauce that's topped with lump crab meat. A bestseller, the *Royal Pad Thai* is like no other that you've ordered – theirs comes strikingly bundled in a delicate scrambled egg net, topped with a colossal prawn. The sauce is different from the usual, and its effect is lighter with more balanced flavors. You'll enjoy *Kaeng Run Juan*, fall-apart tender beef shanks in a spicy lemongrass galangal broth, perfect for the cold months ahead. Royal dishes come with its own serving of conical shaped and ginger infused steamed jasmine rice, garnished with caramelized ginger strands. It's so good you can have it on its own.



Thai royal cuisine is always beautifully presented. Left, an appetizer of fresh betel leaf cups filled with minced shrimp, noodles and crabmeat. Above, spicy lemongrass galangal soup with beef is perfect for the cold season.

Pad Thai fit for a king. At right, a Chef's specialty grilled pork chop with ground pork and chili paste.

Chef Jack's specialties give the royal dishes stiff competition. He puts his own creative spin on traditional Thai dishes, and uses seasonal local ingredients which he procures at the nearby Union Square Greenmarket. He's transformed the classic street food *Hor Mok Talay*, traditionally made with minced fish steamed in banana leaves, into a scrumptious curried custard with meaty morsels of salmon, scallops, and other seafood that's served in a coconut shell.



Andy hopes that diners in his restaurant come out feeling as if they had just taken a delightful repast in a villa in Thailand. The thought isn't too farfetched judging from Thai Villa's impressively-executed cuisine and lovely interior.

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5 E. 19th St., (bet. Broadway & 5th Ave.)
New York, NY 10017
TEL: 212-802-9999
www.thaivillanyc.com

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308 E. 43th St. (bet. 1st & 2nd Ave.) $20 L
212-355-3370

Midtown East **Yamato Ramen & Izakaya**
542 3rd Ave. (bet. 36th & 37th St.) $25 L
646-861-1957

Korea Town

Koreatown **Ichi Umi Restaurent***
6 E. 32nd St. (bet. Madison & 5th Ave.) $30 L
212-725-1333

Koreatown **Izakaya MEW***
53 W. 35th St. (bet. 5th & 6th Ave.) $25 L
646-368-5364

Koreatown **Toyama Sushi**
11 W. 36th St. (bet. 5th & 6th Ave.) $22 L
212-967-9541

Chelsea

Chelsea **enaju***

A self-service restaurant conveniently located near union square station. enmu features an original menu created by the Japanese owner. There are many choices to choose from including sushi, bento, ramen, udon, daily donburi and sake.
20 E. 17th St. (bet. 5th Ave. & Broadway) $10 L
646-336-7004

Chelsea **GO! GO! CURRY!***

Chelsea Stor um s the 4th location of Go! Go! Curry in NYC. Katsu curry, Home-run curry and Grand Slam are always popular among New Yorkers. On the 5th, 15th and 25th of each month, get free topping coupons on purchase for GO GO DAY.
144 W. 18th St (bet. 6th & 7th Ave.) $8 5 L
212-255-4555 www.gogocurryusa-ny.com

Chelsea **AA Ichibee Seshi**
213 W. 28th St. (bet. 7th & 8th Ave.) $18 L
212-675-8188

Chelsea **Ajsen Ramee***
136 W. 29th St. (bet. 6th & 7th Ave.) $16 L
646-833-0188

Chelsea **Asuka Sushi**
300 W. 23rd St. (at 8th Ave.) $25 L
212-727-0800

Chelsea **Blue Ginger**
108 8th Ave (bet. 15th & 16th St.) $30 L
212-352-0311

Chelsea **E.A.K. Ramee**
469 8th Ave (bet. 11th & 12th St.) $20 L
646-863-2027

Chelsea **Heeemizuki Cefe***
143 W. 29th St. (bet. 6th & 7th Ave.) $9 L
212-695-5533

Chelsea **Izekaye NoMed**
19 W. 26th St. (bet. 5th & 6th Ave.) $25 L
212-213-6258

Chelsea **Kiku Sushi**
235 8th Ave (bet. 24th & 25th St.) $15 L
212-627-3580

Chelsea **Momeya Chelsee**
185 7th Ave. (at 21st St.) $40 L
212-563-4486

Chelsea **Monster Sushi**
158 W. 23rd St. (bet. 6th & 7th Ave.) $30 L
212-620-5138

Chelsea **MORIMOTO**
88 10th Ave. (bet. 15th & 16th St.) $90 L
212-989-8883

Chelsea **NAOKI**
311 W. 17th St. (bet. 8th & 9th Ave.) $90
646-861-0088

Chelsea **Ontoya Chelsea**
8 W. 18th St (bet. 5th & 6th Ave.) $20 L
212-255-0018

Chelsea **Ushiwekemeru**
362 W. 23rd St. (bet. 8th & 9th Ave.) $80 L
917-639-3840

Chelsea **Yekieku Futago**
32 W. 17th St. (bet. 5th & 6th Ave.) $25
212-620-0225

Gramercy

Gramercy **15 EAST**
15 E. 15th St. (bet. Union Sq. W. & 5th Ave.) $80 L
212-647-0015

Gramercy **Aji Sushi**
513 3rd Ave. (bet. 34th & 35th St.) $25 L
212-685-2065

Gramercy **Choshi***
77 Irving Place (at 19th St.) $20 L
212-420-1419

Gramercy **Heee**
346 1st Ave. (at 20th St.) $30 L
212-598-0135

Gramercy **Heru**
220 Park Ave. S. (at 18th St.) $30 L
646-429-0885

Gramercy **Mishime***
164 Lexington Ave. (bet. 30th & 31st St.) $25 L
212-532-9500

Gramercy **Memokawa**
157 E. 28th St. (bet. 3rd & Lexington Ave.) $35
212-684-7630

Gramercy **Tsuru Ton Ten**
21 E. 16th St. (bet. Broadway & 5th Ave.) $30 L
212 598-1000

Gramercy **YAMA Restaurant**
122 E. 17th St. (at Irving Pl.) $20 L
212-475-0965

West Village

West Village **GO! GO! CURRY!***

With the motto "Everything for your genki," our 5th, 15th, 25th are Go Go!Day. Order any kind of Curry and you can receive one free topping coupon. Vegetable Curry is now available at the Washington Square Park Stadium location. They offer free delivery.
231 Thompson St. (bet. W. 3rd & Bleecker St.) $8 5 L
212-505-2555 www.gogocurryusa-ny.com

West Village **Cho Che See***
15 W. 6th St. (bet. 5th & 6th Ave.) $25 M L
212-473-3333

West Village **Dojo Restaurant***
14 W. 4th St. (at Mercer St.) $25 L
212-505-8343

West Village **E.A.K. Remen**
469 8th Ave (bet. 11th & 12th St.) $13 L
646-863-2027

West Village **EN Japenese Brasserie**
435 Hudson St. (at Leroy St.) $40 L
212-647-9196

West Village **Hekata Tontoe***
61 Grove St. (bet. 7th Ave. & Bleecker St.) $25
212 242-3595

West Village **Marumi**
641 LaGuardia Pl (bet. Bleecker & 3rd St.) $30
212-979-7055

West Village **MEW MEN**
7 Cornelia St (bet. West 4th & Bleeker St.) $18
212-727-1050

West Village **Mikado***
525 6th Ave (bet. 13th & 14th St.) $20
212-255-8811

West Village **Mi-Na Sushi Tataya**
458 6th Ave (bet. 12th & 13th St.) $25
917-675-6342

West Village **Miyabi**
121 W. 3rd St (bet. MacDougal St. & 6th Ave.) $15
212-228-1698

West Village **Miyagi**
220 W. 13th St. (bet. 7th & Greenwich Ave.) $25
212-620-3830

West Village **Pokerice**
162 W. 4th St (bet. 6th & 7th Ave.) $11
212-300-4578

West Village **Ramen Takami***
1 University Pl (bet. University & Waverly Pl.) $13
212-223-2752

West Village **Ramen-Ya West 3rd**
133 W. 3rd St (bet. Macdougal & 6th Ave.) $15
212-254-6428

West Village **Ramen-Ya West 4th**
181 West 4th St. (bet. 6th & 7th Ave.) $15
212-691-5440

West Village **Rockmeisha***
11 Barrow St. (bet. West 4th & Bleecker St.) $35
212-675-7775

West Village **SAIKAI Dining Bar**
24 Greenwich Ave. (bet. Charles & W. 10th St.) $30
646-438-5599

West Village **Souen Restaurant***
28 E. 13th St (bet. University Pl & 5th Ave.) $20
212-627 7150

West Village **Sushi Mambo**
255 Bleecker St. (bet. Leroy & Cornelia St.) $18
212-675-5885

West Village **Sushi Yama**
25 W. 8th St. (bet. 5th & 6th Ave.) $30
212-253-9888

West Village **Tomoe Sushi**
172 Thompson St. (bet. Houston & Bleecker St.) $40
212 777-6346

East Village

East Village **Ummoie**

Ummoie is a Japanese comfort food restaurant in East Village with a fine selection of sake and over 50 kinds of shochu. All authentic Japanese home-style dishes are prepared by the owner/chef. Try Goto Udon (udon noodles from Goto Islands of Japan).
98 E 3rd St. (bet. 1st & 2nd Ave.) $20
646-854-1122 www.downstownumie.com

East Village **Ashiya**
147 1st Ave. (bet. 10th & 11th St.) $15
212-505-3348

East Village **Baron Baron**
164 1st Ave. (at 10th St.) $30
212-477-1005

East Village **Bessou**
5 Bleecker St. (bet. Elizabeth St. & Bowery) $40
212-226-6502

East Village **BOND ST**
11 Bond St. (bet. Lafayette St. & Broadway) $75
212-777 2500

East Village **Cho-An**
230 E. 9th St. 2FL (bet. 2nd & 3rd Ave.) $20
212-228-8030

East Village **Cho-Ko Restaurant**
53 1st Ave. (bet. 3rd & 4th St.) $10
212 388-0385

East Village **Curry-Ya**
214 E. 10th St. (bet. 1st & 2nd Ave.) $20
866-602-8778

East Village **East Noodle**
112 2nd Ave. (at 7th St.) $16
212-982-4265

East Village **Gya-Kaku***
30 Cooper Sq. (bet. 4th St. & Astor Pl.) $40
212-475-2305

East Village **Hakata Hot Pot**
56 St. Marks Pl (bet. 1st & 2nd Ave.) $30
212-533-7711

East Village **Hasaki***
210 E. 9th St. (bet. 2nd & 3rd Ave.) $40
212-473-3327

East Village **Hi-Collar**
214 E. 10th St. (bet. 1st & 2nd Ave.) $20
212 777-7018

East Village **Ikinari Steak**
90 E. 10th St. (bet. 3rd & 4th Ave.) $20
917-388-3546

East Village **IPPUDO NY**
65 4th Ave (bet. 9th & 10th St.) $29
212-388-0088

East Village **IRON Sushi***
212 10th St. (bet. 1st & 2nd Ave.) $25
212-228-0102

East Village **Izakaya**
327 E. 9th St. (bet. 1st & 2nd Ave.) $40
917-457-1204

East Village **Jack's Sliders & Sushi**
171 3rd Ave. (bet. 16th & 17th St.) $15
212-466-2428

East Village **Japonica**
100 University Pl. (at 12th St.) $40
212 243-7752

East Village **JEWEL BAKO**
239 E. 5th St. (bet. 2nd Ave. & Cooper Sq.) $45
212-979-1012

East Village **Kambi Ramen House***
351 E. 14th St. (bet. 1st & 2nd Ave.) $15
212-228-1398

East Village **Kenka***
25 St. Marks Pl (bet. 2nd & 3rd Ave.) $25
212-254-6363

East Village **Kotobuki**
58 3rd Ave (bet. 10th & 11th St.) $25
212-353-5088

East Village **Kyo Ya**
94 E. 7th St. (bet. Ave. A & 1st Ave.) $42
212-982-4140

East Village **May's Place Sushi**
121 2nd Ave (bet. 7th & St. Marks Pl.) $15
212-533-9448

East Village **MINCA**
539 E. 5th St. (bet. Ave. A & B) $10
212-505-1001

East Village **OH! Tansho***
8 St. Marks Pl (bet. 2nd & 3rd Ave.) $20
212-673-1300

East Village **Ootoya Greenwich Village**
41 E. 11th St. (at University Pl.) $20
212-473-1300

East Village **Otafuku x Medetai***
220 E. 9th St. (bet. 2nd & 3rd Ave.) $7
646-535-3438

East Village **Rai Rai Ken***
219 E. 10th St (bet. 1st & 2nd Ave.) $15
212-477-7000

East Village **Ramen Misoya New York**
129 2nd Ave. (bet. 2th St. & St. Marks Pl.) $10
212-677-4625

East Village **Ramen Setagaya ***
34A St. Marks Pl (bet. 2nd & 3rd Ave.) $13
212 387 7955

East Village **Rice Burger Yonakuchi**
238A E. 9th St. (bet. 2nd & 3rd Ave.) $14
646-289-5785

East Village **Rubataya NY**
231 E. 9th St. (bet. 2nd & Stuyvesant St.) $50
212-375-3574

East Village **Sake Bar Decibel**
240 E. 9th St. (bet. 2nd & 3rd Ave.) $40
212 979-2733

East Village **Sake Bar Satsko**
202 E. 7th St. (bet. Ave. B & C) $25
212-414-0303

East Village **Shoha-Tatsu***
211 E. 10th St (bet. 1st & 2nd Ave.) $30
212-477-2972

East Village

Sobaya*
229 E 9th St. (bet. 2nd & 3rd Ave.)
212-533-6966
$20 L D

Souen East Village*
326 E 6th St (bet. 1st & 2nd Ave.)
212-388-1155
$15 L D

Sushi Dojo
110 1st Ave. (bet. 7th & 6th St.)
646-632-3336
$31 M Su D

Takahachi East Village
115 Ave. A (at 6th St.)
212-505-6524
$25 D

Udon West*
11 St. Marks Pl. (bet. 2nd & 3rd Ave.)
$20 L D

Ugoshi
108 1st Ave. (bet. 11th & 12th St.)
212-253-0626
$30 M L D

Village Yokocho
8 Stuyvesant St., 2FL (bet. 9th St. & 3rd Ave.)
212-598-3041
$20 D

Yakiniku West*
218 E 9th St. (bet. 2nd & 3rd Ave.)
212-979-9238
$25

Yakitori Taisho*
5 St. Marks Pl. (bet. 2nd & 3rd Ave.)
212-228-5088
$20 D

Yuba Restaurant
105 E 9th St. (bet. 3rd & 4th Ave.)
212-777-3188
$40 L D

Zen 6*
328 E 6th St. (bet. 1st & 2nd Ave.)
646-429-8471
$15 L D

Zen 6*
31 St. Marks Pl. (bet. 2nd & 3rd Ave.)
212-533-7455
$12 L

ZUNDD-YA
64 E 10th St. (bet. 3rd & 4th Ave.)
917-639-3545
$20 Su L D

* Chopsticks NY available to pick up

Lower Manhattan

GO! GO! CURRY!*
Lower Mhn

World Trade Center Stadium's their 3rd location after Times Square and Washington Square Park Stadium. On the 5th, 15th and 25th of each month, get free toppings coupons on purchase for GO GO DAY. Check the website for specific promo.
12 John St (bet. Broadway & Nassau St.) $8 5 D L
212-406-5555 www.gogocurryusa-ny.com

Kuu Ramen
Lower Mhn

Chef Taka, from Sapporo meticulously crafts his chicken broth by simmering it for over 8 hours, layering in unique ingredients to give it a depth of flavor. Delivery is available, so a hot bowl of authentic ramen is only a phone call away. Enjoy it at home and office.
20 John St (bet. Broadway & Nassau St.) $15 L D
212-571-7177 www.kuuramen.com

Ajisen Ramen*
Lower Mhn
14 Mott St (bet. Worth & Bayard St.) $16 L D
212-227-9580

Azasa
Lower Mhn
49 Clinton St. (bet. Stanton & Rivington St.) $30 M D
212-777-7066

Bento Nouveau*
Lower Mhn
32 Broadway (at Morris St.) $8 Su L
212-247-0994

Cube 63
Lower Mhn
63 Clinton St. (bet. Rivington & Stanton St.) $21 Su D
212-228-1751

Gen Ramen
Lower Mhn
112 Eldridge St. (bet. Broome & Grand St.) $15 D
212-966-9506

Japanese Curry Guemon
Lower Mhn
29 Kenmare St. (bet. Elizabeth & Mott St.) $15 M D
212-226-1262

Kaijou
Lower Mhn
21 South End Ave. (at Thames St.) $38 D L
212-786-5588

KOMEWAZA
Lower Mhn
40 Water St. (at Coenties Slip) $17 Su L
646-998-1727

Mottsu
Lower Mhn
265 Mott St. (bet. Prince & Houston St.) $25 Su D L
212-343-8017

NY Sushi Ko
Lower Mhn
51 Clinton St. (bet. Rivington & Delancey St.) $61 Su D
917-734-5857

Quickly Shabu Shabu
Lower Mhn
237A Grand St. (bet. Chrystie St. and Bowery) $13 L D
212-431-9958

Rabbit House
Lower Mhn
78 Forsyth St. (bet. Canal & Hester St.) $20 D L
212-343-4200

Ramen Ishida
Lower Mhn
122 Ludlow St. (bet. Delancey & Rivington St.) $20 M L
646-530-3276

Soy
Lower Mhn
102 Suffolk St. (bet. Delancey & Rivington St.) $14 W Su D L
212-253-1158

Sushe'm
Lower Mhn
325 Broadway (bet. Worth & Duane St.) $26 F Su L D
212-352-2500

SUteiSh
Lower Mhn
24 Peck Slip (bet. Front & Water St.) $30 D L
212-766-2344

Yakitori Tora
Lower Mhn
72 Kenmare St. (bet. Mulberry & Mott St.) $35 M D
212-966-1100

Yopparai
Lower Mhn
151 Rivington St. (bet. Suffolk & Clinton St.) $40 Su D
212-777-7253

Tribeca

Azabu
Tribeca
428 Greenwich (bet. Laight & Vestry St.) $25 L D
212-274-0428

B Flat
Tribeca
277 Church St. (bet. White & Franklin St.) $25 Su D
212-219-2370

Brushstroke
Tribeca
30 Hudson St. (at. Duane St.) $130 Su D
212 791-3771

NINJA*
Tribeca
25 Hudson St. (bet. Reade & Duane St.) $35 D
212-274-8500

NOBU DOWNTOWN
Tribeca
195 Broadway (bet. Dey & Fulton St.) $100 D L
212 219-0500

NOBU NEXT DOOR
Tribeca
195 Broadway (bet. Dey & Fulton St.) $75 D
212 334-4445

Shigure*
Tribeca
277 Church St. (bet. White & Franklin St.) $25 D
212-995-0200

Sushi Azabu
Tribeca
428 Greenwich (bet. Laight & Vestry St.) $50 D
212-274-0428

Takahachi Tribeca*
Tribeca
145 Duane St. (bet. Church & W. Broadway) $35 D L
212 571 1830

Zutto*
Tribeca
77 Hudson St. (bet. Jay & Harrison St.) $40 D L
212-233-3267

Soho

Blue Ribbon Sushi
Soho
119 Sullivan St. (bet. Spring & Prince St.) $51 D L
212 343-0404

Hirohisa
Soho
73 Thompson St. (bet. Broome & Spring St.) $85 Su D
212-925-1613

Omen
Soho
113 Thompson St. (bet. Spring & Prince St.) $20 D
212 925-8923

Souen Soho*
Soho
210 6th Ave. (at Prince St.) $20 L D
212-407-7421

Brooklyn

Brooklyn — Samurai Papa

The signature dish at Samurai Papa is their Kokkaku Pork Belly Ramen. Rich milky soup extracted from pork belly. First try it as is, then gradually add ton to brush for a ride flavor. Their selection of side dishes and sake are quite large, and they are also open for lunch.

32 Vanst St (bet. Graham & Manhattan Ave.) $20 L
718-599-7171

Brooklyn — 1 or 8*
66 S. 2nd St (bet. Wythe & Kent Ave.) $32 M
718-384-2152

Brooklyn — Ani Sushi*
142 Montague St. (bet. Clinton & Henry St.) $15 L
718-523-1800

Brooklyn — Bozu
257 Grand St. (bet. Havemeyer & Roebling St.) $30
718-384-7770

Brooklyn — Fushimi Japanese Cuisine
8316 4th Ave. (bet. 83rd & 84th St.) $40 L
718-833-7798

Brooklyn — Gaasa
25 Bond St. (at Livingston St.) $11
718-403-0300

Brooklyn — Gindo*
331 Flatbush Ave. (bet. Park & Prospect Pl.) $25 M
718-638-8868

Brooklyn — Hibino Japanese Restaurant
333 Henry St. (at Pacific St.) $35 L
718-852-5150

Brooklyn — ICHIRAN NY Brooklyn
374 Johnson Ave. (bet. Bogart St. & Morgan Ave.) $25 L
718-381-0481

Brooklyn — IZAKAYA na SMITH
176 Smith St. (bet. Wyckoff & Warren St.) $20 L
718-855-2277

Brooklyn — Ki Sushi
122 Smith St. (bet. Dean & Pacific St.) $30 L
718-935-0575

Brooklyn — KOGANE RAMEN
76 Henry St. (bet. Pineapple & Orange St.) $20 L
718-875-2828

Brooklyn — Mizu
314 Bedford Ave. (bet. 5th St. & 7th St.) $20 L
718-782-1300

Brooklyn — Naruto Ramen
276 5th Ave. (bet. 1st & Garfield St.) $12 L
718-832-1111

Brooklyn — Okiway
1096 Flushing Ave. (bet. Wilson Ave. & Noll St.) $30 M
718-417-1081

Brooklyn — Osaka
272 Court St. (bet. Degraw & Kane St.) $30 L
718-643-0044

Brooklyn — Oshimu Restaurant
71 7th Ave. (bet. Berkeley & Lincoln Pl.) $25 L
718-783-1808

Brooklyn — OZU
78 Clark St. (bet. Hicks & Henry St.) $20 L
718-797-3282

Brooklyn — Ramen Satagaya*
280 Bedford Ave. (bet. Grand & N. 1st St.) $15
718-218-8508

Brooklyn — SALT + CHARCOAL
171 Grand St. (at Bedford Ave.) $30 L
718-782-2067

Brooklyn — Samurai Mama
205 Grand St. (bet. Bedford & Driggs Ave.) $20 L
718-599-8161

Brooklyn — Samurai Papa BS
584 Lafayette Ave. (bet. Nostrand & Marcy Ave.) $18
718-398-8181

Brooklyn — Sushi Katsuei
210 7th Ave. (at 3rd St.) $35
718-788-5338

Brooklyn — WASAN
440 Bergen St. (bet. 5th & Flatbush Ave.) $40 M L
347 725-3550

Brooklyn — Zunkichi*
77 N. 6th St. (bet. Berry St. & Wythe Ave.) $60 M
718-384-9985

Queens

Queens — Ajisen Ramen*
39-10 138th St., 1 Fl. Flushing, NY 11354 $16 L
718-395-8118

Queens — ARIYOSHI*
41-13 Queens Blvd. Sunnyside, NY 11104 $18 L
718-937-3263

Queens — Ginpachi*
33-41 Francis Lewis Blvd. Bayside, NY $30 M
718-539-9531

Queens — gowasabi*
34-02 30th Ave. Astoria, NY 11103 $23 L
718-204-7354

Queens — Hashi Ramen & Izakaya*
192-12 Northern Blvd. Flushing, NY 11358 $12 L
718-224-2961

Queens — Hibino Japanese Restaurant*
10-70 Jackson Ave. Longisland City, NY 11101 $35
718-392-5150

Queens — Hinomaru Ramen
33-16 Ditmars Blvd. Astoria, NY 11105 $15 L
718-777-0228

Queens — KATSUNO*
103-01 Metropolitan Ave. Forest Hills, NY $35 M
718-575-4033

Queens — Kondo*
29-13 Broadway, Astoria, NY 11106 $30 L
718-204-0080

Queens — Matsu Sushi
3411 30th Ave. Astoria, NY 11103 $15
718-729-7028

Queens — Pink Nori*
36-08 30th Ave. Astoria, NY 11103 $30
718-685-2358

Queens — Ramen Okidoki*
34-05 30th Ave. Astoria, NY 11103 $15 L
718-606-1677

Queens — SUSHI ISLAND
87-16 Queens Blvd. Elmhurst, NY 11373 $20 L
718-803-3033

Queens — Sushi Yasu*
70-11 Austin St. Forest Hills, NY 11375 $30 L
718-575-5169

Queens — Takesushi*
43-46 42nd St. Sunnyside, NY 11104 $25 W L
718-729-6263

Queens — Taste Sushi
86-25 Fresh Pond Rd. Ridgewood, NY 11385 $12 L
718-381-0000

Queens — Watawa Sushi*
33-10 Ditmars Blvd. Astoria, NY 11105 $28 L
718-545-9586

Long Island

Long Island — Restaurant Yumapuchi*

Since 1988, serving the locals authentic Japanese home cooking and fresh sushi. You will appreciate their authenticity and generous portions. Aside from their regular menu, daily lunch specials and the Chef Specials are popular among the local patrons.

48 Main St. Port Washington, NY 11050 $25 L
516-883-9500

Long Island — Banihana
2105 Northern Blvd. Manhasset, NY 11030 $30 L
516-627-3400

Long Island — Inahime Japanese Steak House*
6 5th St. Valley Stream, NY 11581 $28
516-872-0415

Long Island — Koban Restaurant*
2015 Merrick Rd. Merrick, NY 11566 $30 L
516-223-8200

Long Island — KuraBum*
478 New York Ave., Huntington, NY 11743 $30 M L
631 673-0000

Long Island — Kurofune*
77 Commack Rd. Commack, NY 11725 $20 Su
631-499-1075

Long Island — Mumon Restaurant*
1300 Franklin Ave. Garden City, NY 11530 $32 L
516-747-3388

Chanpon Udon $11
Eat in or take out
Experience the colorful flavor with a medley of seafood and vegetables in a kelp and bonito broth. A dish that will warm you up in the cold months.
Authentic Japanese food at a reasonable price
annju 20 E. 17th St. (bet. 5th Ave. & Broadway) | Tel: 64[illegible]-336-7004
Mon - Fri: 11:30am-10pm Sat & Sun: 12pm-8pm

Long Island **Nagashima**
12 A-1 Jericho Tpk, Jericho NY 11753 $25
516-338-0022

Long Island **Sna Restaarant***
23 Main St, Sag Harbor NY 11963 $45
631-725-1774

Long Island **Shiro of Japaa***
401 Old Country Rd, Carle Place NY 11514 $20
516-997-4770

Long Island **Taka Sashi**
921 Corman Ave, Westbury NY 11590 $20
516-876-0033

Long Island **Torigo**
196 Jericho Tpk, Floral Park NY 11001 $25
516-352-1115

Long Island **Yuki's Paletta Too***
151 Merrick Ave, Merrick NY 11566 $25
516-867-1738

Westchester

Westchester **Asiaa Temptatiaa***
23 Mamaroneck Ave, White Plains, NY 10601 $25
914-328-5151

Westchester **Gyu-Kaku***
159 Main St, White Plains NY 10601 $40
914-358-9208

Westchester **Hajima***
267 Halstead Ave, Harrison NY 10528 $35
914-777-1543

Westchester **Kaito***
25 Palmer Ave, Bronxville NY 10708 $25
914-337-1296

Westchester **Makamiya**
51 Court St, White Plains NY 10601 $0
914-949-3712

Westchester **Momiji***
201 Halstead Ave, Harrison NY 10528 $25
914-835-1078

Westchester **Nada***
200 Hamilton Ave, White Plains, NY 10601 $25
914-949-0090

Westchester **RAMEN MUSASHI***
618 White Plains Rd, Scarsdale NY 10583 $12
914-472-1468

Westchester **Roc N Ramen 914***
13 Anderson St, New Rochelle NY 10801 $19
914-365-1190

Westchester **Sazaa Restaarant***
729 Saw Mill River Rd, Ardsley NY 10502 $23
914-674-8015

New Jersey

New Jersey **Asahi Japanesa**
1475 Bergen Blvd, Fort Lee, NJ 07024 $17
201-944-5113

New Jersey **Daimatsa**
960 Mountain Ave, Mountainside NJ 07092 $25
908-233-7890

New Jersey **Hachi Sushi**
58 Linwood Plz., Fort Lee, NJ 07024 $15
201-585-8858

New Jersey **Hashi Sushi & BBQ***
259 Broad Ave, Leonia, NJ 07605 $20
201-462-4358

New Jersey **Higo Batten Raman***
2024 Center Ave, MJ & K Fort Lee NJ 07024 $15
201-461-5465

New Jersey **Hoasha Loaaga***
95 Greene St, 2 Fl, Jersey City, NJ 07302 $25
201-324-2788

New Jersey **Ichi Umi Restaurant**
362 Menlo Park Dr, Edison, NJ 08837 $30
732-906-2370

New Jersey **Josho Restaarant**
120 Cedar Grove Ln, Somerset, NJ 08873 $25
732-468-0366

New Jersey **Kaname***
763 Palisade Ave, Cliffside Park NJ 07010 $25
201-945-0090

New Jersey **Komagashi toa***
58 Town Sq, Fl, Jersey City, NJ 07310 $30
201-533-1888

New Jersey **Kurohige ramea**
607 Gorge Rd, Cliffside Park, NJ 07010 $15
201-343-9003

New Jersey **Kyusha Sashi***
209 Paterson Ave, Wallington NJ 07057 $25
973-773-7100

New Jersey **Masa Sushi & Grill**
91 W. Allendale Ave., Allendale, NJ 07401 $30
201-934-5616

New Jersey **Menya Sandaima***
1936 Parker Ave, Fort Lee, NJ 07024 $10
201-462-4141

New Jersey **Manster Sushi***
365 Springfield Ave, Summit, NJ 07901 $25
908-636-1100

New Jersey **Nagayaka Sushi***
1 Gateway Plaza W Newark, NJ 07102 $18
973-623-1890

New Jersey **Dzu Foods**
106 Hutton St, Jersey City, NJ 07307 $15
201-205-2323

New Jersey **Ramea Setagaya**
243 Main St., Fort Lee, NJ 07024 $13
201-585-0739

New Jersey **Santohka (Mitsuwa)**
595 River Rd, Edgewater, NJ 07020 $10
201-941-1004

New Jersey **Tando Sushi**
10 Schuyler Ave, Kearny, NJ 07032 $12
201-991-5508

New Jersey **Yakiton 39**
252-254 Degraw Ave, Teaneck, NJ 07666 $35
201-692-0700

New Jersey **Yamagata Restaarant***
1936 Palisades Ave., Fort Lee, NJ 07024 $25
201-585-0465

New Jersey **Yumi**
1120 Ocean Ave, Sea Bright, NJ 07760 $45
732-212-0601

CAFE

Upper West **Beard Papa's Upper W**
2187 Broadway (bet. 77th & 78th St) Cream Puffs
212-799-3770

Midtown West **Brooklyn Ball Factory**
729 8th Ave (bet. 45th & 46th St) Dorayaki Pancake
646-882-3820

RAMEN SETAGAYA
Spicy Miso Gyorou
Nat Available at Brooklya
East Village
34 St. Marks Pl. (bet 2nd & 3rd Aves) 212-387-7959
Mon-Thu&Sun 12-11pm Fri&Sat 12pm-12am
Brooklyn
280 Bedford Ave., Brooklyn, NY 11249 718-218-8508
Mon-Thu 12pm-10 30pm Fri-Sat 12pm-11pm Sun 12pm-10pm
Fort Lee
243 Main St., Fort Lee, NJ 07024 201-585-0739
Mon-Thu&Sun 11 30am-9 30pm Fri&Sat 11 30am-10pm

Midtown West **Cafe Zaiya Midtawn W.** — Bakery
1073 6th Ave (bet. 40th & 41st St.)
212-764-5795

Midtown West **BentOn Cafe** — Bakery
156 E. 45th St. (bet. 3rd & Lexington Ave.)
212-922-9788

Midtown West **Bon Vivant New York** — Cafe
238 E. 58th St. (bet. 2nd & 3rd Ave.)
646-491-4044

Midtown West **Cafe Zaiya Midtown E.** — Bakery
18 E. 41 St. (bet. Madison & 5th Ave.)
212-779-0600

Midtown West **IPPODO TEA** — Japanese tea
125 E. 39th St. (bet. Lexington & Park Ave.)
212 370-0605

Midtown West **Minamoto Kitchoan** — Confectionery
509 Madison Ave. (bet. 52nd & 53rd St.)
212 489-3747

East Village **Cafe Zaiya East Village** — Bakery
59 Cooper Sq. (bet. 7th St. & St. Marks Pl.)
212-253-3700

East Village **Chikalicious** — Dessert Bar
203 E 10th St. (bet. 1st & 2nd Ave.)
212-475-0927

East Village **PANYA** — Bakery
8 Stuyvesant St. (bet. 9th St. & 3rd Ave.)
212-777-1330

East Village **Spot Dessert Bar** — Cakes
13 St. Marks Place (bet. 2nd 3rd Ave.)
212 677-5670

Lower Mhn **BentOn Cafe** — Cafe
123 William St. (bet. Fulton & John St.)
212 906-9050

Lower Mhn **Yaya Taa Gardan** — Rice Balls
61 Chrystie St. (bet. Hester & Canal St.)
212-226-4803

Lower Mhn **Yaya Tea Garden** — Rice Balls
208 Grand St. (bet. Grand & Mott St.)
212-925-2382

Brooklyn **Brooklyn Ball Factory** — Meatball Resto
85 Montrose Ave. (bet. Leonard & Manhattan Ave.)
718-387-5233

Brooklyn **Kolo Desserts** — Desserts
906 62nd St. Brooklyn NY 11220
718-680-2618

Brooklyn **Yaya Tea Garden** — Cafe
2320 86th St. Brooklyn NY 11214
718-333-9232

Queens **Kolo Desserts** — Desserts
37-05 Prince St. Flushing NY 11354
718-886-2302

Queens **Kulu Desserts** — Desserts
65-55 Broadway Elmhurst, NY 11373
718-751-3958

Queens **Resobox, Inc** — Cafe
41-28 27th Ave. Long Island City NY 11101
718-784-3810

Queens **Silk Cakes** — Cup Cakes
39-14 Metropolitan Ave
718-830-3038

New Jersey **Minamoto Kitchoan** — Confectionery
585 River Rd. Edgewater, NJ 07020
201-313-9335

New Jersey **Parisienne** — Bakery
250 Main St. Fort Lee, NJ 07024
201 592-8878

KARAOKE

East Village **Sing Sing (Ave. A)***

Among the newest and trendiest restaurants on Avenue A, Sing Sing offers a bar lounge and 15 private rooms for karaoke. The low-key spot for celebrities. Large party rooms are available for up to 30 people. OPEN 7 DAYS

61 Ave. A (bet. 4th & 5th St.) | $4-8/h per person
212-674-0700 www.karaokesingsing.com

East Village **Sing Sing (St. Marks)***

SING-SING KARAOKE ST. MARKS

Conveniently located on St. Marks Street in the heart of the East Village, Sing Sing is a Karaoke lounge with 16 Private Rooms. This brand new lounge is a great spot for young adults who love to sing. OPEN 7 DAYS. Party@karaokesingsing.com

9 St. Marks Pl. 2Fl. (bet. 2nd & 3rd Ave.) | $4-8/h per person
212-387-7800 www.karaokesingsing.com

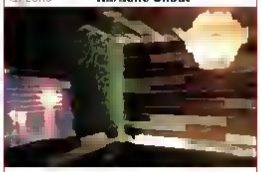
Upper East **Iggy's** — $1 /song
1452 2nd Ave (bet. 75th & 76th St.)
212-329-9043

Midtown West **Yuki 55*** — $8/h /person
253 W. 55th St. (bet. Broadway & 8th Ave.)
212 765-1210

Midtown East **Japas 38** — $8/h /person
9 E. 38th St. (bet. Madison & 5th Ave.)
212-679-4040

Midtown East **Karaoke Duet 48*** — $4/h /person
304 E. 48th St. (bet. 1st & 2nd Ave.)
212 753-0030

Queens **Karaoke Shout**



Bar Karaoke and 10 private rooms up to 25 people. 25,000 English songs available. Also Spanish, Japanese, Chinese, Thai and even more foreign songs are available. Your party will be much more exciting in the multi-themed private rooms. Our new remote app "Hotelone" is available at the App Store & Google Play for free!

32-45 Steinway St. Astoria, NY 11103 | $4-8/h person
718-545-0010 www.karaokeshout.com

Koreatown **5 Bar Karaoke** — $30 /room
36 W. 32nd St. 5 Fl. (bet. 5th Ave. & B'way)
212-564-6644

Koreatown **Karaoke Duet 35*** — $4/h /person
53 W. 35th St. 2 Fl. (bet. 5th & 6th Ave.)
646-473-0826

Koreatown **Maru Karaoke Lounge** — $40- /room
11 W. 32nd St. (bet. 5th Ave. & Broadway)
212-273-3413

Chelsea **Karaoke One 7** — $2/song $4/person
25 W. 17th St. (bet. 5th & 6th Ave.)
212-675-9527

West Village **NEMO** — $8/h /person
54 E. 13th St. (bet. B'way & University Pl.)
212-477-1177

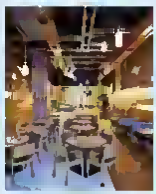
ADVERTIS F

TWF L'ADDRESSE American Bistro

The plating of the *Lobster Uni Carbonara* (left) and *Seared Sea Scallops* (above) show off the care put into the ingredients.

The *Lobster Uni Benedict* (above) and tabled *Hamachi Tartare* (below) are among the most popular dishes for good reason

The dining room is both dynamic and comfortable whether you're there for breakfast, brunch, lunch or dinner.



If L'ADDRESSE American Bistro doesn't ring a bell yet, trust us – it soon will. Located across from the southwest corner of Bryant Park, this barely one-year-old restaurant has quickly established itself as among the best of the neighborhood with its modern international cuisine. While True World Foods is best known for its association with some of the finest sushi restaurants in New York City and beyond, it is proud to be called upon by ambitious restaurants of all types to deliver fresh fish from around the world.

L'ADDRESSE is the first US location of the beloved Moscow-based restaurant group Coffeemania. But while Russian in origin, the style of cooking draws on culinary techniques and flavors that are influenced by cuisines ranging from Asian to European, as well as Continental. According to Evgeny Zhuravlev, the Director of International Business Development, the aim of the restaurant is to be a "second home" where one can enjoy locally sourced high-quality food in a setting that welcomes you morning, noon, or night. To do so, they have tapped Chef Lee Hernandez, who has worked at high-end sushi restaurants, to oversee the menu.

While diners can delight in everything from Borscht to steak, Hernandez also gets to showcase his notable experience with fish. An admiration for freshness and quality is obvious in the bright and citrusy *Hamachi Tartare*. The *Pasta Nera*, a best-seller, tosses shrimp, calamari, and squid ink pasta in a beautiful cream sauce. But it's the obsession with lobster that is clear from the get go. Every day a surfeit of fresh lobster is shipped in for their highly popular, signature *Lobster Uni Carbonara*. But also make sure to lunch on their *Lobster Rolls*, which have a subtle Asian spin that makes them one-of-a-kind. "As a sushi trained chef, True World Foods has always been part of my experience," says Hernandez, "and with L'ADDRESSE, I couldn't imagine working with anyone different. Whatever I need, they are always able to get it to me, even at the last minute." Zhuravlev added, "They are perhaps our most reliable vendor. It makes it easier for us to work because we know they will be on time, they deliver everything fresh, and I don't have to worry."

With its access to the best fish both locally and internationally, True World Foods continues to prove itself a leading resource – no matter where your menu takes you.

L'ADDRESSE American Bistro
1065 Avenue of the Americas (bet. 40th & 41st Sts.)
New York, NY 10018
TEL 212-221-2510
www.ladressenyc.com

True World FOODS

About True World Foods
Dedicated to providing our customers the highest quality, freshest and tastiest products everyday!

32-34 Papetti Plaza, Elizabeth, NJ 07206
TEL 908-351-9090
www.trueworldfoods.com / info@trueworldfoods.com

Other Asian Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

Sushi Bar Available | Open for Lunch
M Tu W Day Close | Delivery
Th F Sa Su | Family Dining
Romantic Dining | Local Favorite
Vegetarian Friendly | Business Dinner
* Chopsticks NY available to pick up

CHINESE

Legend 72 — $25
127 W 72nd St (bet. Columbus & Amsterdam Ave.)
917 441 1290

Dilbo's — $15
2705 Broadway (bet. 103rd & 104th St.)
212 332 8300

China Grill — $66
60 W 53rd St (bet. 5th & 6th Ave.)
212-333-7788

Ding Chinese Restaurant — $25
234 W. 48th St. (bet. Broadway & 8th Ave.)
212 333-7788

Topaz Noodle Bar — $15
129 W. 56th St (bet. 6th & 7th Ave.)

Hunee Bistro — $25
56 3rd Ave (bet. 12th & 13th St.)
212 388-9055

Hunan Manor — $30
338 Lexington Ave (near 40th St.)
212-682 2993

The Cottage* — $12
33 Irving Place (at 16th St.)
212 505-8600

Dumpling Man* — $11
100 St. Marks Pl (bet. 1st Ave & Ave A)
212 505-2121

Drunken Dumpling — $20
137 1st Ave (bet. 9th & 9th St.)
212-982 8882

Xi'an Famous Foods — $20
14 E. 34th St. (bet. Madison & 5th Ave.)
212 798-2968

Bing Kitchen — $15
71 Orchard St (bet. Grand & Broome St.)
212 219-1307

Buddha Bodai — $0
77 Mulberry St (bet. Bayard & Canal St.)
212-233-2921

Golden Unicorn* — $20
18 E. Broadway (bet. Market & Catherine St.)
212 941-0911

Shanghai Cuisine* — $25
53 Bayard St (at Mulberry St.)
212 732-8594

East Wind Snack Shop* — $11
471 16th St. Brooklyn NY 11215
929-295-0188

Himalayan Yak Restaurant — $15
72 20 Roosevelt Ave. Jackson Heights NY 11372
718-779-1119

Fantasy Cuisine — $17
20 N. Central Ave. Harrisdale NY 10960
914-358-8046

KOREAN

BenJoo — $20
34 W 35th St (bet. Herald Sq. & 5th Ave.)
212 564-4430

Chom Chom — $40
40 W 56th St (bet. 5th & 6th Ave.)
212-213-2288

Danji — $44
346 W 52nd St. (bet. 8th & 9th Ave.)
212 581-2830

Hanjan — $31
36 W 26th St. (bet. Broadway & 5th Ave.)
212 220-2226

Cho Dang Gol — $30
55 W 35th St (bet. 5th & 6th Ave.)
212 695-8222

Don's Bogam* — $40
17 E. 32nd St. (bet. Madison & 5th Ave.)
212-683-2200

Franchia Vegan Cafe — $25
12 Park Ave (bet. 34th & 35th St.)
212-213-1001

Geonnuri — $31
1250 Broadway (bet. 31st & 32nd St.)
212-971-9045

HAN BAT* — $15
53 W 35th St (bet. 5th & 6th Ave.)
212-629-8588

Hyo Dong Gek* — $20
51 W 35th St. (bet. 5th & 6th Ave.)
212-695 7167

KRISTALBELLI — $40
11 W 36th St (bet. 5th & 6th Ave.)
212 290 2211

Madangsui* — $30
35 W 35th St. (bet. 5th & 6th Ave.)
212-564-8333

Seoul Garden — $20
34 W 32nd St. (bet. 5th Ave. & Broadway)
212-736-8002

Shilla — $25
37 W 32nd St. (bet. 5th Ave. & Broadway)
212-467-1080

Woorjip — $13
12 W 32nd St. (bet. Broadway & 5th Ave.)
212-244-1115

Do Hwe — $27
55 Carmine St (at Bedford St.)
212-414-1224

Bon Chon — $20
9 St. Marks Pl (bet. 2nd & 3rd Ave.)
212-228-2807

Dok Suni's — $20
115 1st Ave (bet. 7th St. & St. Marks Pl.)
212-477-9505

Kori — $20
253 Church St. (bet. Leonard & Franklin St.)
212-334-0308

Extra Large Soup Dumpling

Farm-to-Table! Food Safety Guaranteed!

Pork broth is reduced for 7 to 8 hours with crab meat, shrimp, and traditional soup dumplings ingredients to make the filling.
We never add MSG!
Plenty of collagan!

DRUNKEN DUMPLING 醉

137 FIRST AVENUE (BET. 8TH AND 9TH STREETS)

SUN - THU 12PM - 10PM FRI - SAT 12PM - 12AM 212-982-8882

Brooklyn **Dokebi**
139 Grand St. (bet. Driggs & Bedford Ave.)
718-782-1424 $25 L

Westchester **Kalbi House**
291 Central Ave. White Plains, NY 10606
914-328-0251 $20 L

New Jersey **Doeg Chee Hong***
144 Main St., Fort Lee, NJ 07024
201-592-0450 $13

New Jersey **Dotori Kimchi**
1430 Bergen Blvd., Fort Lee, NJ 07024
201-969-2697 $15 L

New Jersey **Gammeeok**
495 Main St., Fort Lee, NJ 07024
201-242-1333 $17 L

New Jersey **Gammeeok**
110 Broad Ave., Palisades Park, NJ 07650
201-945-6300 $17 L

New Jersey **Myung Dong Noodle House***
2013 Lemoine Ave., Fort Lee, NJ 07024
201-592-8300 $12 L

New Jersey **PoogLim***
2053 Lemoine Ave., Fort Lee, NJ 07024
201-944-8995 $20 L

New Jersey **So Koog Hoog***
130 Main St., Fort Lee, NJ 07024
201-585-1122 $15

THAI

Upper West **Land Thai Kitchen**
450 Amsterdam Ave. (bet. 81st St. & 82nd St.)
212-501-0121 $15 L

Upper West **Long Grain**
2534 Broadway (at 95th St.)
212-666-0888 $22 L

Upper West **Spice**
975 Amsterdam Ave. (at 105th St.)
212-864-4166 $25 L

Upper West **Spice**
435 Amsterdam Ave. (bet. 81st & 82nd St.)
212-362-5661 $25 L

Upper East **Spice**
1411 2nd Ave. (bet. 73rd & 74th St.)
212-628-5348 $20 L

Upper East **Up Thai**
1411 2nd Ave. (bet. 73rd & 74th St.)
212-256-1199 $20 L

Midtown West **@NINE**
552 9th Ave. (bet. 42nd & 43rd St.)
212-315-4499 $18 L

Midtown West **Aceluck Thai**
530 9th Ave. (bet. 39th & 40th St.)
212-594-7063 $15 L

Midtown West **Aore Thai**
462 9th Ave. (bet. 35th & 36th St.)
212-971-8530 $14 L

Midtown West **Baegkok House**
360 W. 46th St. (bet. 8th & 9th Ave.)
212-541-5943 $18 L

Midtown West **Esnelion**
750 9th Ave. (bet. 50th & 51st St.)
212-315-0555 $18 L

Midtown West **Noodles***
830 9th Ave. (bet. 54th & 55th St.)
646-863-7828 $12 L

Midtown West **Poegsn Thai***
244 W. 48th St. (bet. Broadway & 8th Ave.)
212-582-3392 $25 L

Midtown West **Yum Yum 3***
658 9th Ave. (at 48th St.)
212-956-3415 $15 L

Midtown West **Yum Yem Bangkok***
659 9th Ave. (bet. 45th & 46th St.)
212-262-7244 $15 L

Midtown West **Yum Yum Too**
692 9th Ave. (at 49th St.)
212-247-2228 $20 L

Midtown East **A+ Thai Place***
1007 2nd Ave. (bet. 53rd & 54th St.)
212-207-1001 $15 L

Midtown East **Meisoe Thai**
625 2nd Ave. (bet. 34th & 35th St.)
646-330-2065 $20 L

Midtown East **DBAD**
222 E. 53rd St. (bet. 2nd & 3rd Ave.)
212-308-5588 $25 L

Chelsea **SONGKRAN**
330 8th Ave. (bet. 28th & 27th St.)
212-239-1752 $0 L

Chinatown **Baegkok 2 Thai***
346 1st Ave. (bet. 20th & 21st St.)
212-473-4460 $14 L

West Village **Khao Thai Kitchen**
235 Sullivan St. (bet. 3rd & Bleecker St.)
646-729-4416 $0 L

West Village **Somtum Der**
85 Avenue A (bet. 5th & 6th St.)
212-260-6570 $15 L

Lower Manhattan **Benone's Thai Cafe**
88 Fulton St. (at Gold St.)
212-587-8930 $15 L

Lower Manhattan **Go Go Thai**
144 W. 19th St.
212-929-5959 $15 L

Lower Manhattan **Lantern Thai**
311 2nd Ave. (bet. 18th & 19th St.)
212-777-2770 $25 L

Lower Manhattan **Ngam**
93 3rd Ave. (bet. 12th & 13th St.)
212-777-5424 $20 L

Lower Manhattan **One More Thai**
6 Clinton St. (bet. Houston & Stanton St.)
212-228-1855 $15 L

Lower Manhattan **Spice**
71 1st Ave. (bet. 4th & 5th St.)
212-253-2742 $25 L

Lower Manhattan **Sticky Rice**
95 Orchard St. (bet. Grand & Broome St.)
212-274-8208 $15 L

Lower Manhattan **Zeb Elee**
75 2nd Ave. (bet. 4th & 5th St.)
212-505-3533 $15 L

Soho **Noodle Bar NYC**
2F Comme St. (near Bleeker St.)
212-624-5800 $15 L

Brooklyn **Chet Thai Kitchen***
124 N. 6th St. (at Berry St.)
718-599-5885 $16 L

Brooklyn **Toi Thai**
206 Redford Ave. (bet. N. 5th & N. 6th St.)
718-599-5556 $30

Queens **Blu Orchid Thai Kitchen**
4504 Queens Blvd. Sunnyside (bet. 45th & 46th St.)
917-832-8588 $12 L

Queens **Spice**
4745 Vernon Blvd.
718-392-7868 $20 L

New Jersey **Absolute Thai Homemade**
444 Anderson Ave., Cliffside Park, NJ 07010
201-941-2290 $13 L

VIETNAMESE

Upper East **Saigueltte**
335 Columbus Ave. (at 106th St.)
212-595-6585 $18 L

Koreatown **PHO32 & SHABU***
2 W. 32nd St. (bet. 5th Ave. & Broadway)
212-695-0888 $20 L

West Village **Saigon Market**
83 University Pl. (bet. 11th & 12th St.)
212-982-3691 $25 L

Lower Manhattan **Nhe Trang Dae**
87 Baxter St. (bet. Bayard & Canal St.)
212-233-5445 $15 L

Lower Manhattan **Paris Restaurant***
213 Grand St. (bet. Elizabeth & Mott St.)
212-226-3820 $5 L

Queens **#1 Pho**
4504 Queens Blvd. NY (bet. 45th & 46th St.)
917-832-6585 $12 L

OTHER

Upper East **Amber***
1408 3rd Ave. (at 80th St.)
212-249-5020 $25 L

Midtown West **Ausra Asian Bistro**
235 W. 35th St. (near 7th Ave.)
212-629-3888 $15 S L

Midtown East **Fushe Asian Cuisine**
1065 1st Ave. (at 58th St.)
212-752-8883 $35 L

Midtown East **Jazz at Kitano**
The Kitano Hotel 66 Park Ave. (at 38th St.)
212-885-7123 $35 L

Queens **CBao***
73-20 Grand Ave. Maspeth, NY
718-639-1638 $10 L

New Jersey **Biggs Burgers**
249 Main St. Fort Lee, NJ 07024
201-592-6454 $10 L

New Jersey **the tee bar**
1936 Palisade Ave. #4 Fort Lee, NJ 07024
201-944-3102 $10 L

Holiday Gifts and Discounts for You

The Thanksgiving holiday is now over, but we are still in the middle of the gift-giving season. In Japan, there is a culture called *o-seibo*, which literally means "the end of the year" but commonly signifies "sending gifts to a person, groups of people, or organizations at the end of the year in order to express your gratitude to them."

Chopsticks NY and our sponsors would like to thank you with a handful of presents. Items on page 25 are from Chopsticks NY, and those listed on page 26 are gifts and discounts from our sponsors.

© jazz3311 / Shutterstock.com

Gifts from Chopsticks NY

Tenugui

Tenugui is a Japanese cotton towel traditionally used as a hand towel. In modern days, it can be used as a table mat or scarf and also for gift wrapping. You can even hang it on the wall as art. We'll give away a set of two tenugui: one is a printed rabbit pattern and the other a raccoon pattern.

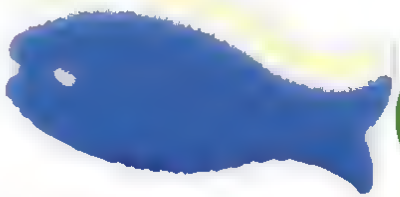
1 person

Animal Shaped Eraser

Adorable animal erasers do not only attract fans of "kawaii" Japanese stationery, but can also melt anyone's heart. 3 lucky winners will receive a set of 5 IWAKO animal erasers

*Items shown above are samples. The gift set items will be randomly chosen.

3 people



Fish-Shaped Dish Washing Sponge

Even Japanese dish washing items are cute and fun. Made with three layers of different materials, MARNA brand's fish-shaped sponge is easy to hold, can get into tight spaces, and is adorable to look at.

10 people

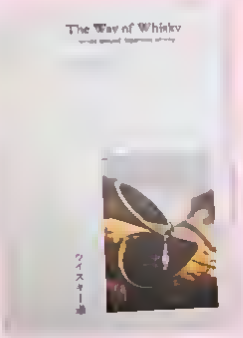
Books about Japanese Food and Drink

These hardcover books with beautiful photos invite you to learn about the profound Japanese food culture

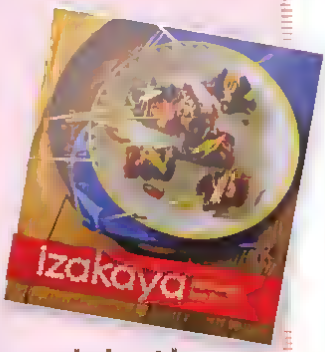
4 people

Donabe: Classic and Modern Japanese Clay Pot Cooking

Cook Japanese at Home



The Way of Japanese Whisky: A Journey Around Japanese Whisky



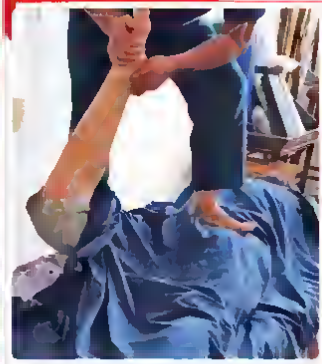
Izakaya: Japanese Bar Food

Enter by December 22nd!

To enter the sweepstakes, email reader@chopsticksny.com with the header "Oseibo Giveaway." Don't forget to clarify which item you would like to receive. The deadline for entries is December 22nd, and the winner will be notified via email. Please note that books are only for entrants who are able to come and pick them up at the Chopsticks NY office.

$60 OFF SEITAI SHIATSU

The first 10 applicants can receive a $60 Off coupon for Seitai treatment (Reg. $220). Send an email to nsuzuki42@gmail.com by January 15. Valid through March 15, 2018.



Do-in Seitai Center helps your pain management. If you use a PC too much everyday, you might suffer from chronic problems like stiff neck, frozen shoulder, pain on hands and fingers or lower back. Do-in eliminates those pains.

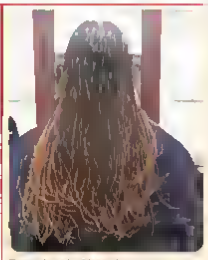
Do-in Seitai Center

By using centuries-old traditional Japanese manipulation techniques of Seitai Shintsu, Master Norimasa Suzuki can target specific problem areas and alleviate pain without surgery. With the motto "Preventing Surgery and Eliminating Pain", Do-in Seitai Center has treated patients by using only natural methods.

141 E. 55th St., (bet. Lexington & 3rd Aves.)
www.doinseitai.com | 212-697-9111

$50 COUPON FOR 10 PEOPLE

Can be used on "Treatment Straight" ($200) at MOMOTARO Scarsdale. Email info@momotaro-salon.com with the title "Chopsticks NY Gift". Valid through February 28, 2018



Formulated with a plant base, heat-activating, anti-aging component and Nano-phy, the treatment, developed by Sammy Miyamoto has superb power repairing and rejuvenating your hair. It has no harm on body.

MOMOTARO Scarsdale

Founded by Sammy Miyamoto in 1980, MOMOTARO Hair & Beauty Salon New York has been loved by New Yorkers for decades. Its Scarsdale location also offers equally high quality hair services with Japanese hospitality, and it is now co-owned and spearheaded by veteran stylist, Yasunori Watanabe.

2 Spencer Pl., 2nd Fl., Scarsdale, NY 10583
TEL: 914-472-5397 | www.momotaro.us

$10 GIFT CERTIFICATE

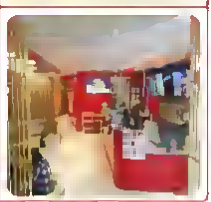
$10 gift certificates are available to 30 lucky winners. To enter the raffle, email kuludesserts@gmail.com with the title "Chopsticks NY Gift Coupon" in the header.

Kulu Desserts is offering hand made Bubble Waffles and Crepes only in Elmhurst, Flushing and Brooklyn locations. The special Bubble Waffle "Pinky Rose" contains actual rose petals. Visit their website for other locations.

Kulu Desserts

Kulu Desserts offers crepes, smoothies/coffee, and Hong Kong style sweet soups that incorporate fresh fruits, pudding, and herbal jelly. In the chilly months, try a dessert that warms you up, such as *Red Bean Soup with Coconut Juice* and *Mini Sweet Ball with Black Glutinous Rice*, as it satisfies your sweet tooth.

86-55 Broadway, Elmhurst, NY 11373
TEL. 212-658-0865 | www.kuludesserts.com



Free ORIGINAL FUROSHIKI

Those who spend over $150 at one time at the Spring St. and Kinokuniya Bookstore locations will receive Waza original furoshiki. The offer continues while supplies last.

Waza has opened their new concept shop on 33 Spring Street in order for consumers and buyers to experience the essence of Japanese craftsmanship, and allowing them to see and hold in their hands.

Waza

New sensation "Wa" modern has arrived in NY. Japanese products are known as well-made and fine quality by today's world market standards. Waza shop carries traditional products that have over historical background and philosophy. Waza introduces items that merge Japanese traditional artisan technique with the latest design.

33 Spring St. (bet. Mulberry & Mott Sts.) New York, NY 10012
TEL. 646-930-4400 | www.waza-japan.com

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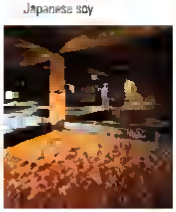
MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterize Japan's spirit of constant quality improvement.

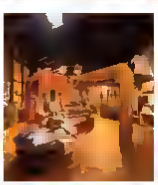
Soy Sauce as a spice? Naogen Soy Sauce introduces a new dry version of a classic seasoning

Soy sauce crystals can be added directly to a dish to provide texture as well as flavor or mixed to enhance other oils and dressings

While new and innovative...the main ingredient is still locally sourced, traditionally prepared, and naturally fermented Japanese soy



Moromi is slowly fermented for over a year before becoming soy sauce



A souvenir shop at their "soy sauce brewery" in Kanazawa.

Vol. 77 - MONO of the month

Naogen's Crystallized Shoyu

What sits at the center of your dinner table? Many families set out salt, pepper, oil, vinegar, and depending on your favorite cuisine, perhaps soy sauce. While soy sauce may feel familiar or common, we still have few options when shopping or dining out. In Japan there are strong regional preferences for fruit, rice, and yes, even soy sauce. One artisanal soy sauce maker, known for their historic and distinct flavor, is bringing an innovative, crystallized version to America, in an attempt to elevate your dining experience with a new and unique product.

This Crystallized *Shoyu* (Japanese for soy sauce, and pronounced "show you") is the creation of the Naogen Soy Sauce Company. To understand the significance of this innovation, it may help to start at the beginning. Founded in 1825, the company has been producing traditional soy sauce for nearly 200 years in the village of Ono, an area in Ishikawa's Kanazawa City, that is known throughout Japan for aromatic, and high-quality soy sauce. The new, solid flakes are made from a secret method that condenses 75 grams of liquid soy sauce into 20 dry grams. The crystallized *shoyu* contains no GMOs or artificial ingredients, and uses the same naturally fermented Japanese *marudaizu* soy beans.

Just like the original, these flavor crystals can be used both as seasoning while cooking, and as a condiment while you eat. Unlike traditional soy sauce, typically only associated with asian food, Junichiro Naoe, CEO and eighth-generation owner of this family-run business, recommends thinking of crystallized *shoyu* as a new kind of spice and more importantly, one that can be used as a substitute for table salt on any food. Before now, crystallized soy sauce existed only in the world of gastromolecular dining, carefully crafted for single dishes by chefs on the cutting edge. Naogen wants the once rare, luxury item to be mainstream and readily accessible at home. Presenting his new product at a Japanese food trade show in America, he also stressed its health benefits, saying "This crystallized *shoyu* contains roughly one-third the amount of sodium as table salt."

At his company's booth they prepared product demonstrations, passing out pieces of steak and asparagus that were both cooked and topped directly with the crystallized *shoyu*. Unlike salt which can easily overpower a dish, the crystals taste was surprisingly subtle, adding an umami flavor that enhanced each dish by drawing out the natural qualities of both meat and vegetable alike. They also handed out product promotion literature with enticing recipes for "Wild Salmon Salad" and an herbal compound butter recommended for broiled or roasted dishes.

Mr. Naoe envisions crystallized *shoyu* in every household, and used on everything. Other suggestions included adding it to eggs, avocados, or camembert cheese, as well as pizza, tofu with olive oil, and even ice cream! If you have ever enjoyed a scoop of salted caramel ice cream, the notion of adding soy sauce may not be as outlandish as it first sounds. Regardless of how you experiment, this product is undeniably attention-grabbing. Don't miss out on your next chance to try what Naogen calls "a delicious sparkly taste in every bite."

Naogen Soy Sauce Co., Ltd.
1-53 Ono, Kanazawa, Ishikawa
JAPAN 920-0331
TEL. +81-76-258-1113
www.naogen.co.jp

Shop Guide

The following is a list of shops where you can buy Japanese goods, services and art.
★ Chopsticks NY available to pick up

FASHION

Upper West — Bitz Kids*
410 Columbus Ave (bet. 79th & 80th St) — 212-724-1415 — Clothing

Upper East — Seigo Accessories
1242 Madison Ave (bet. 89th & 90th St) — 212-534-8275 — Accessories

Upper East — SEIGO NECKWEAR
1248 Madison Ave (bet. 89th & 90th St) — 212-987-0151 — Accessories

Midtown West — UNIQLO
31 W. 34th St. (bet. 5th & 6th Ave.) — 877-486-4756 — Clothing

Midtown West — UNIQLO
666 5th Ave. (at 53rd St.) — 877-486-4756 — Clothing

Midtown East — Zero Halliberton
300 Madison Ave (bet. 41st & 42nd St) — 646-840-3800 — Accessories

Chelsea — Junko Yoshioka
224 5th Ave. 2 Fl (bet. 25th & 26th St.) — 212-206-9302 — Clothing

Gramercy — Bradelis New York
68 Madison Ave (bet. 27th & 28th St) — 212-689-2223 — Lingerie

East Village — Local Clothing
328 E. 9th St. (bet. 1st & 2nd Ave) — 212-777-3650 — Clothing

East Village — Tokio 7
93 E. 7th St (bet. 1st & 2nd Ave) — 212-353-8443 — Clothing

East Village — Tokyo Joe
334 E. 11th St. (bet. 1st & 2nd Ave) — 212-473-0724 — Clothing

Tribeca — Mika Inotome
93 Reade St. 2 Fl. (bet. 6th & 6th Ave) — 212-566-7777 — Clothing

Soho — Bradelis New York
211 Elizabeth St. (bet. Prince & Spring St) — 212-941-5625 — Lingerie

Soho — Mieko Mintz
30 Vandam St. #4B (bet. 6th Ave. & Varick St) — 212-627-1524 — Clothing

Soho — R by 45rpm
169 Mercer St. (bet. Prince & Houston St) — 917 237-0045 — Clothing

Soho — UNIQLO
546 Broadway (bet. Prince & Spring St) — 917 237 8500 — Clothing

Soho — Yohji Yamamoto
103 Grand St. (at Mercer St.) — 212-966-9066 — Clothing

Queens — Bradelis New York
135-20 39th Ave. #NL 218 Flushing, NY 11354 — 718-353-1345 — Lingerie

New Jersey — UNIQLO
1 Garden State Plz. Paramus, NJ 07652 — 877-486-4756 — Clothing

J-POP CULTURE

Upper East — Ebisu Gift Shop
351 92nd St. (bet. 1st & 2nd Ave) — 646-257-7162 — Toy

Midtown West — Book Off*
49 W. 45th St. (bet. 5th & 6th Ave) — 212-575-1410 — Book

Midtown West — Image Anime*
28 W. 37th St. #30A (bet. 5th & 6th Ave) — 212-631-0966 — Anime

Midtown West — Kinokuniya Bookstore
1073 6th Ave. (bet. 40th & 41st St) — 212-869-1700 — Book

Midtown West — Midtown Comics*
200 W. 40th St. (at 7th Ave) — 212-302-8192 — Manga

Midtown East — JHU Comic Books
32 E. 32nd St. (bet. Park & Madison Ave) — 212-266-7068 — Manga

Midtown East — Midtown Comics*
459 Lexington Ave. (at 45th St) — 212-302-8192 — Manga

West Village — AC Gears
69 E. 9th St. (bet. Broadway & University Pl.) — 212 260-2269 — J Goods

East Village — Forbidden Planet
832 Broadway (bet. 12th & 13th St) — 212-473-1576 — Toy

East Village — St. Marks Comics
11 St. Marks Pl. (bet. 2nd & 3rd Ave) — 212-598-9436 — Manga

East Village — Sunrise Mart
4 Stuyvesant St. (bet. 3rd Ave. & 9th St.) — 212-598-3040 — Video Rental

East Village — Toy Tokyo
51 2nd Ave. (bet. 5th & 6th St) — 212-473-5424 — Toy

Soho — kidrobot
118 Prince St. (bet. Greene & Wooster St) — 212-966-5828 — Toy

Soho — Sunrise Mart, Soho
494 Broome St. (bet. W. Broadway & Wooster St) — 212-219-0033 — Video Rental

Queens — Anime Castle*
35-32 Union St. Flushing, NY 11354 — 347-436-1296 — Anime

New Jersey — Gundam Planet
544 10th St. 1st Fl. Palisades Park, NJ 07650 — 201-944-5305 — Toy

TRADITIONAL

East Village — Makari

Makari offers innovative and traditional museum quality antiques and contemporary tablewares and arts. We carry chic furniture, ornaments and art fine Edo to Showa era as well as contemporary ceramic, glass, iron, wood and more created by Japanese artists.
37 3rd Ave. (bet. 12th & 13th St.) — 212-995-5885 — www.themakari.com — Antique/General

Midtown West — Kimono New York
1410 Broadway #2511 (bet. 38th & 39th St.) — 212-768-8700 — Kimono

Midtown East — Minamoto Kitchoan*
509 Madison Ave. (bet. 52nd & 53rd St.) — 212-413-3747 — Confectionery

Online — J-Life International, Inc

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PO Box 1805, Conway, NH 03818 — 866-393-8251 — www.jlifeinternational.com — Home Decor

Chelsea — KYOTOYA
23 W. 19th St. (bet. 5th & 6th Ave.) — 212-414-0720 — General

East Village — Makari
37 3rd Ave. (bet. 12th & 13th St.) — 212-995-5885 — Antique/General

Lower Mhn — Minamoto Kitchoan
100 Greenwich St. B1 (at Westfield World Trade Center) — 212-602-0010 — Confectionery

Soho — Kimono House
131 Thompson St. (bet. Prince & Houston St.) — 212-505-0232 — Kimono

New Jersey — Mors New York
595 River Rd. Edgewater, NJ 07020 — 201 345-1134 — General

Pennsylvania — Manhata International
421 N. 13th St. #2C Philadelphia, PA 19123 — 215-239-1328 — General

Japan — Japan Square
www.japansquare.com — General

GALLERY

Midtown East — Ronin Gallery*
425 Madison Ave. (at 49th St.) — 212-758-0161 — Gallery

Chelsea — Onishi Gallery
521 W. 26th St. (bet. 10th & 11th Ave) — 212-695-1035 — Gallery

Chelsea — Po'An
521 W. 26th St. (bet. 10th & 11th Ave) — 212-967-4995 — Gallery

Lower Mhn — Asian American Arts Ctr
111 Norfolk St. (bet. Rivington & Delancy St) — 212-233-2154 — Gallery

Lower Mhn — gallery onetwentyeight
128 Rivington St. (bet. Norfolk & Essex St.) — 212-674-0244 — Gallery

DTHER

Midtown West — Toho Shoji N.Y.*
500 6th Ave. (bet. 36th & 37th St) — 212-868-7465 — Jewelry Supply

Midtown West — ZIPANGU Showroom
1410 Broadway #2511 (bet. 38th & 39th St.) — 212-869-0500 — Other Goods

Midtown East — IPPODO TEA
125 E. 39th St. (bet. Lexington & Park Ave) — 212 370-0609 — Other Goods

Gramercy — Hanaan
20-24 E. 20th St. (bet. Park Ave. & Broadway) — 212-475-7494 — Other Goods

West Village — McNulty's Tea & Coffee*
109 Christopher St. (bet. Hudson & Bleecker St.) — 212-242 5351 — Other Goods

Lower Mhn — The Mandarin's Tea Room
21 Howard St. #201 (bet. Lafayette & Broadway) — 917 767 1051 — Other Goods

Online — IKI Japan
www.ikijapan.com — 650-588-5764 — Other Goods

Online — LUPICIA Fresh Tea
www.lupicausa.com — 866-574-4832 — Other Goods

HOUSEHOLD GOODS

Upper East — Sara Japanese Pottery*
950 Lexington Ave. (bet. 69th & 70th St.) — 212 772-3243

Midtown East — Japanese Culinary Center
711 3rd Ave. (at 45th St.) — 212-551-3333

Tribeca — Korin*
57 Warren St. (bet. Church St. & W. Broadway) — 212-587 7021

Queens — Saito New York*
4126 27th St. Long Island City, NY 11101 — 718-472-5413

New Jersey — Kitchenware Central
1635 Lemoine Ave. Fort Lee, NJ 07024 — 201-886-0003

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"WA" Cooking

"Wa" means "harmony" and "balance" in Japanese and also signifies "Japan". In this cooking corner, Chopsticks NY introduces Japanese dishes that are harmonious with our everyday life in the U.S. Each month we share one recipe alternating between Sweets, Savory and Fusion categories. This month, we share hearty and plentiful "pot au feu" using a lot of autumn/winter harvests and made with a Japanese twist.

Recipe created by Misako Sasse

Savory

Japanese Pot Au Feu (with beef short ribs and root vegetables)

Burdock root and daikon radish are great with the umami from the beef short ribs in this Japanese style pot au feu. Lightly seasoned yet with a lot of goodness from root vegetables, mushrooms and short ribs, this dish will absolutely satisfy your palate, body and mind.

[Ingredients] (Serves 4)
❑ 8 beef short ribs ❑ 1 burdock root ❑ 1/3 daikon radish
❑ 2 carrots ❑ 4-5 shiitake mushrooms ❑ 3 king oyster mushrooms
❑ 6-8 slices ginger ❑ 2 cloves garlic ❑ 1/2 cup finely chopped scallions ❑ 1 cup sake ❑ 1/2 cup mirin ❑ 7 cups water ❑ 1 tsp salt
❑ 3 tbsp soy sauce ❑ Black pepper to taste

Directions:
1. Heat large frying pan and put beef short ribs in fat side down. Sear each side until golden brown and set aside. **2.** Peel daikon radish and carrots and cut them into a large bite-size using *rolling wedge cutting technique. **3.** Scrape off the skin of the burdock root with the back of a knife, cut using the rolling wedges technique, submerge in water for about 5 minutes. Drain and set them aside. **4.** Cut shiitake mushrooms in half. **5.** Cut king oyster mushrooms in half lengthwise and then halve each piece horizontally. Set them aside. **6.** Crush garlic cloves with skin on. **7.** In a big stock pot, bring 7 cups of water, sake, salt, crushed garlic and ginger slices to a boil. **8.** Add seared beef short ribs, burdock root, carrots, daikon radish and shiitake and king oyster mushrooms. **9.** Bring the broth back to a boil and skim the excess oil and scum. Bring the heat down to low, put a lid on and let it simmer for 45 minutes. Continue to skim the scum and fat during cooking. **10.** Add mirin and soy sauce and simmer for another 30 minutes. **11.** Taste the broth and if it requires more salt, add some soy sauce or salt. **12.** Put pot au feu with the broth in a serving bowl and sprinkle on some freshly ground black pepper and finely chopped scallions. **13.** You can serve this dish either warm, room temperature or even cold.

*Cut diagonally while rotating vegetables a quarter turn between cuts.

Bite-Size Karaage Chicken Dresses Up Your Christmas Party

During the holiday season, chicken takes the lead role of a party. But you can go one step further and create fun-filled Christmas dishes with Day Lee Pride Karaage Chicken.

Karaage Chicken Christmas Tree

INGREDIENTS (Serves 4)

- ☐ 15-20 Day Lee Pride Karaage Chicken
- ☐ 12 mini sweet tomatoes (multi color optional)
- ☐ 2 sliced cheese of your choice
- ☐ 1/4 yellow bell pepper
- ☐ 2 stalks broccoli
- ☐ Red and green toothpicks
- ☐ Long skewer made out of bamboo or wood

DIRECTIONS

1. In a big pot, bring water to a boil and quickly blanch broccoli for 1 minute.

2. Put cooked broccoli in an ice bath and chill.

3. Drain the broccoli stalks and let them dry well with paper towels.

4. Cook Day Lee Pride Karaage Chicken according to the instructions on the package.

5. Cut out the cheese into star shapes using star shaped cookie cutter. You can cut out 3-4 stars per each slice.

6. Cut out bell pepper into a flower using a flower shaped cookie cutter.

7. Put small stones, pebbles or any grains such as rice into a cup or a ramekin and insert larger broccoli with stalk. If it's not sitting well, add additional filler.

8. Cut the stalk of the remaining broccoli and put it on top of the first broccoli crown. Using a skewer (You probably need a long one used for BBQ) and stabilize the second broccoli by piercing through the center from the top.

9. To top off the broccoli tree, insert flower shaped yellow pepper. Cut off any remaining pieces of skewer sticking out from the flower.

10. Pierce each tomato and karaage chicken with red and green toothpicks.

11. Decorate the broccoli tree with tomatoes and Karaage Chicken on toothpicks by inserting them into the broccoli crowns.

12. Finish the tree with cheese stars.

Tips You can serve this with your favorite sauce for dipping. Everything is edible including the Christmas tree, a perfect healthy Holiday treat for everyone. Feel free to add more edible goodness decorations! Happy Holidays!

Karaage Stuffed Red and Green Peppers

INGREDIENTS (Serves 2-3)

- ☐ 1 red pepper
- ☐ 1 green pepper
- ☐ 15-20 Day Lee Pride Karaage Chicken
- ☐ 1/4 cup finely chopped red onion
- ☐ 2 oz cream cheese
- ☐ 1 tbsp milk
- ☐ 1/4 tsp freshly cracked black pepper

DIRECTIONS

1. Cut green and red peppers lengthwise into halves and take out the seeds.

2. Put one half of each of the green and red peppers on a microwave safe plate and cover with plastic wrap. Microwave for 1 minute.

3. Finely chop the other half of each pepper and set them aside.

4. Cook Day Lee Foods karaage chicken according to the instructions on the package.

5. Put cream cheese in a microwave safe bowl and microwave for 10 seconds.

6. Add milk and black pepper and mix well.

7. Put the cream cheese mixture into a small plastic bag and set it aside.

8. Put red and green peppers into a serving dish. Fill each one with cooked Karaage Chicken and top them with finely chopped red onion.

9. For red pepper cup, top with finely chopped green pepper and for green pepper cup, top with finely chopped red pepper.

10. Cut a very small slit at the corner of the plastic bag with cream cheese mixture.

11. Squeeze the cream cheese mixture on top of each pepper in zig zag pattern and serve.

Day-Lee Foods, Inc.
Nipponham Group

www.dayleepride.com | www.crazycuizine.com
800-329-5331 Santa Fe Springs, CA 90670

Grocery & Sake Guide

The following is a list of stores where you can buy Japanese food and liquor.

★ Chopsticks NY available to pick up

GROCERY

M2M B'way & 114th
2935 Broadway (bet. 114th & 115th St.) Japanese
212-280-4600

Dainobu Midtown West*
38 W. 56th St. (bet. 5th & 6th Ave.) Japanese
212-707-4525

Dainobu Midtown East*
129 E. 47th St. (bet. 3rd & Lexington Ave.) Japanese
212-755-7380

Katagiri & Co., Inc.*
224 E. 59th St. (bet. 2nd & 3rd Ave.) Japanese
212-755-3587

NIIGATA*
12 E. 43rd St. (bet. 5th & Madison Ave.) Japanese
212-213-1008

Sunrise Mart Midtown*
12 E. 41st St. (bet. 5th & Madison Ave.) Japanese
646-380-9280

H Mart Han Ah Reum
39 W. 32nd St. (bet. 5th Ave. & Broadway) Korean
212-695-3283

Woorijip
12 W. 32nd St. (bet. 5th Ave. & Broadway) Korean
212-244-1115

Dainobu Greenwich Village*
498 6th Ave. (bet. 12th & 13th St.) Japanese
212-645-0237

Japan Premium Baal
57 Great Jones St. (bet. Bowery & Lafayette St.) Other
212-260-2333

Sunrise Mart Astor Pl*
4 Stuyvesant St., 2 Fl. (bet. 9th St. & 3rd Ave.) Japanese
212-598-3040

New Kam Man, LLC*
200 Canal St. (bet. Mott & Mulberry St.) Chinese
212-571-0330

NY Japanese Delicacies
120 Essex St. (bet. Rivington & Delancey St.) Japanese
646-575-4324

Rosetta Wines*
40 Exchange Pl. (bet. William & Broad St.) Other
212-661-0007

Tokyo Mart*
51 Mulberry St. (bet. Bayard & Canal St.) Japanese
212-962-5622

Sunrise Mart SoHo*
434 Broome St. (bet. Wooster St. & W. Broadway) Japanese
212-219-0033

Midoriya*
167 N. 9th St. (bet. Bedford & Driggs Ave.) Japanese
718-599-4690

Family Market*
23-15 Broadway, Astoria, NY 11106 Japanese
718-956-7925

H & Y Marketplace
150-51 Northern Blvd., Flushing, NY 11354 Korean
718-461-1911

H Mart Northera 156
156-40 Northern Blvd., Flushing, NY 11354 Korean
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141-40 Northern Blvd., Flushing, NY 11354 Korean
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718-445-5656

H Mart Williston Park*
400 Hillside Ave., Williston Park, NY 11596 Korean
516-739-0270

H Mart Woodside
56-16 Woodside Ave., Flushing, NY 11377 Korean
718-446-0759

Sakura-ya*
73-05 Austin St., Forest Hills, NY 11375 Japanese
718-268-7220

Taiya foods*
45-08 44th St., Sunnyside, NY 11104 Japanese
718-392-2293

H & Y Marketplace
476 Plainview Rd., Hicksville, NY 11801 Korean
516-935-4041

H Mart Great Neck*
435 Great Neck Rd., Great Neck, NY 11021 Korean
516-482-3113

Nara Japanese Foods*
189A Main St., Port Washington, NY 11050 Japanese
516-883-1838

Shin Nippon Do*
83 Mineola Ave., Roslyn Heights, NY 11577 Japanese
516-625-1814

DAIDO
522 Mamaroneck Ave., White Plains, NY 10605 Japanese
914-683-5735

Fuji Mart Scarsdale*
116 White Plains Rd., Scarsdale, NY 10583 Japanese
914-472-1466

H Mart Hartsdale*
371 North Central Ave., Hartsdale, NY 10530 Korean
914-448-8888

Kam Sea Foods*
22 Barker Ave., White Plains, NY 10601 Korean
914-428-4500

NIJIYA Market*
110 N. Central Ave., Hartsdale, NY 10530 Japanese
914-949-2178

Shishabo*
283 Halstead Ave., Harrison, NY 10528 Japanese
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425 Anderson Ave., Fairview, NJ 07022 Japanese
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1 Hensen Pl., Ridgefield, NJ 07657 Korean
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H & Y Marketplace
433 S. Washington Ave., Bergenfield, NJ 07621 Korean
201-384-8288

H Mart Cherry Hill
1720 Marlton Pike E., Cherry Hill, NJ 08003 Korean
856-489-4611

H Mart Englewood
25 Lafayette Ave., Englewood, NJ 07631 Korean
201-871-8822

H Mart Little Ferry
240 Bergen Tpke., Little Ferry, NJ 07643 Korean
201-614-0400

H Mart Ridgefield
321 Broad Ave., Ridgefield, NJ 07657 Korean
201-943-3600

Han Nam Chain*
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201-857-5738

Mitsuwa Marketplace*
595 River Rd., Edgewater, NJ 07020 Japanese
201-941-9113

Milkoa Asian Market
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412-961-3777

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313 Columbus Ave. (bet. 74th & 75th St.) Sake/Shochu
212-877-4040

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525 Lexington Ave. (bet. 48th & 49th St.) Sake/Shochu
212-772-3211

Mister Wright*
1083 3rd Ave. (bet. 65th & 66th St.) Sake/Shochu
212-772-4574

Ambassador Wine & Spirits*
1020 2nd Ave. (at 54th St.) Sake/Shochu
212-421-5075

Beekman Liquors
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212-755-5357

Landmark Wine*
167 W. 23rd St. (bet. 6th & 7th Ave.) Sake/Shochu
212-242-2323

MJK Liquor
161 3rd Ave. (bet. 15th & 16th St.) Sake/Shochu
212-475-9168

Union Square Wine & Spirits
140 4th Ave. (at 13th St.) Sake/Shochu
212-675-8100

LE DU WINES
300 Washington St. (at Leroy St.) Sake
212-924-4555

Astor Wines & Spirits
399 Lafayette St. (at 4th St.) Sake/Shochu
212-674-7500

SAKAYA*
324 E. 9th St. (bet. 1st & 2nd Ave.) Sake/Shochu
212-505-7253

St. Marks Wine and Liquor
16 St. Marks Pl. (bet. 2nd & 3rd Ave.) Sake/Shochu
212-529-6493

Warehouse Wines
735 Broadway (bet. Waverly St. & Astor Pl.) Sake/Shochu
212-982-7770

East Village Wine
189 Stanton St. (bet. Allen Ave. & Clinton St.) Sake
212-358-7700

New York Wine Exchange
30 Clinton St. (bet. Delancy & Rivington St.) Sake/Shochu
212-422-2222

Rosetta Wines*
40 Exchange Pl. (bet. William & Broad St.) Sake
212-361-0007

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908-525-4400

NY Mutual Trading Inc
77 Metro Way #1, Secaucus, NJ 07094 Food/Sake
201-863-8555

PMAI
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201-438-0445

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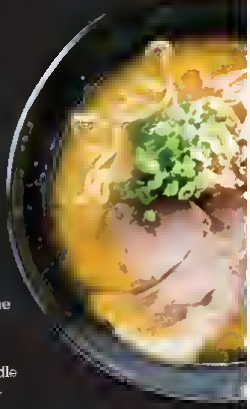

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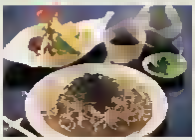

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Mixology Lab

The cold weather during this time of the year is not at all friendly to us. Hot cocktails help us relax and warm up our bodies, and this month Victor Octavianus of Honshu Restaurant introduces the drink Hot Toddy made with Japanese whiskey, which will warm you to the knee

Togouchi

Category. Blended whiskey
Base ingredient: Malt grain **Origin of production.** Hiroshima Prefecture
Aging period 3 years **Size.** 750 ml **Alcohol content.** 40%
Features: Crafted for the Japanese palate Togouchi Whiskey is made by blending two whiskies that have completely different taste profiles One is undiluted whiskey that has a mild sweetness with a mineral and grain taste, and the other is malt whiskey that has vanilla and chocolate tastes followed by a hint of peat The result is a light and mild whiskey that boasts a refreshing aroma embraced by the scent of sweet, honey nut corn flakes At the finish you will notice a touch of peat aroma

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"Togouchi" Hot Toddy

Cocktail recipe courtesy of Victor Octavianus of Honshu Restaurant

Hot Toddy is a traditional winter energy-boosting concoction that makes everyone happy Victor Octavianus, mixologist from Honshu Restaurant in Jersey City, kindly shares this hot cocktail with a Japanese twist "I choose Togouchi Whiskey to make this cocktail because it is a beautifully light and mild whiskey," says Victor It is not overpowering yet it has enough presence in the cocktail He uses Citron honey tea from Korea which also adds an Asian touch

Ingredients:
Serves 1
- ❑ 1 bar spoon Citron honey tea
- ❑ 3 oz boiling hot water
- ❑ 1 5 oz Togouchi "premium" blended whiskey
- ❑ Drop of Absinthe
- ❑ Lemon wedge and lemon twist to garnish (optional)

Directions:
1. Dissolve citron honey tea in hot water
2. Add Togouchi Whiskey
3 Add a dash or spray of Absinthe and stir
4 Pour in a brandy glass and garnish with a lemon wedge and lemon twist (optional)

Chugoku Jozo

Established in 1918 as a sake brewery today Chugoku Jozo is not only producing alcoholic drinks (sake, shochu whiskey and liquor) but also food, medical drugs and cosmetics. They avidly incorporates new technologies and in 1967 they were the first in the sake industry to launch sake in paper packaging Currently their factory is open to the public for touring, tasting and shopping They also run a restaurant in Tokyo allowing customers to enjoy products directly from their factory

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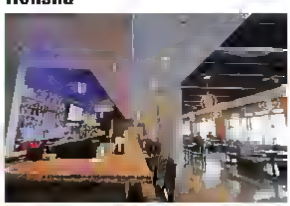
Honshu



Honshu has been the staple sushi restaurant in Jersey City since 2005 It moved a few stone steps from the original location in 2015, where they now serve their still scrumptious dishes in a more upscale space with a full bar and terrace Recently the restaurant was nominated among the 50 Best Sushi Bars in America by The Daily Meal

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Jersey City NJ 07302
TEL. 201-324-2768 | www.honshulounge.com

Beauty & Health Tricks

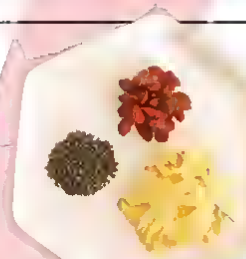
VOL.7: COOKING WITH HERBS THAT WARM YOU TO THE CORE

It is very important for our health to keep our bodies warm during the cold season. To avoid illness during winter, try cooking with herbs that help warm up your body. To find out what kinds of herbs are recommended, we consulted Dr. Yuko Nozaki of iDo Holistic Center.

One of the most common herbs used in everyday cooking is ginger, and it is really good for warming your body. However, according to Dr. Nozaki, you need to be aware of the different effects depending on the usage. "When ginger is used raw, it instantly warms your body and releases sweat, and then body heat goes down abruptly. So in this sense, raw ginger is great for the early stage of a cold. On the other hand, dry ginger can work on the body gradually and warm it from the inside, so it's perfect for chilliness stemming from poor blood circulation," she says.

Another common ingredient that can make blood circulation better and warm you up is black sesame. "In Eastern medicine, black sesame is considered great for boosting your energy. You can sprinkle it over your dish, but you can enjoy more of the benefits of black sesame if you use black sesame paste." She also recommends goji berries when your body is weary and weak.

Dr. Nozaki also says that the holy trinity of the cooking herbs that warm you to the core are ginseng, jujubes and dong quai, which are ingredients for the Korean soup dish, *sam gye tang*. These herbs are available in Chinese herb stores, but if you find it hard to get them by yourself, just savor the soup at Korean restaurants!



Dried ginger, goji berries and black sesame are easy to get and great winter energy booster agents.

Containing ginseng, jujubes and dong quai, Korean chicken soup *sam gye tang*, makes you warm up.

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Yuko Nozaki, D.A.O.M., L.A.c, Dipl.C.H., Dipl.Ac
Doctor of Acupuncture and Oriental Medicine
Certified Chinese herbal medicine practitioner, acupuncturist and massage therapist. She founded iDo Holistic Center in 2001 and has treated allergies, lifestyle diseases and women's diseases.
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Gramercy — Ken Shigamatsa

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646-234-1134

Gramercy — Warrea-Tncam

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East Village — Diala*

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Lower Mhn — O Hair

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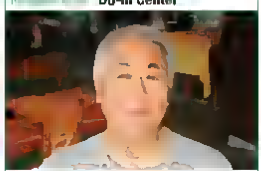
N — Do-in Center



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141 E 55th St 2E (bet. Lexington & 3rd Ave.) 212-607-8114 www.do-insentai.com — Se tai

Upper West — Your True Self

501 Sam nary Row (at Amsterdam Ave.) 212-678-4251 — $75 /90min

Midtown West — Salon de Tokyo*

200 W 57th St. #1309 (at 7th Ave.) 212-757-2187 — $80 /60min

Midtown East — ease NY LLC

16 E 41st St. #2 (bet. Mad son & 5th Ave.) 212-661-5151 — $90/50m n $70/30m n

Midtown East — Herbal Fairy Wellness Spe

333 E 49th St. Lobby O (bet. st & 2nd Ave.) 212-209-3898 — $80 /60min

Midtown East — iDo Holistic Center*

22 E. 49th St. 3rd Fl (bet. Mad son & 5th Ave.) 212-583-5300 — $50-

Midtown East — Kenkodo

211 E 53rd St (bet. 2nd & 3rd Ave.) 212-980-0088 — $80 /60m n

Midtown East — Madison Healing Arts

250 Madison Ave Su te 508 New York, NY 10016 — Couples Massage

Chelsea — Cowlicks Japan*

137 W 19th St (bet. 6th & 7th Ave.) 212-367-2123 — $50 /30min

East Village — Keisy

229 E. 9th St. 2 Fl (bet. 2 d & 3 d Ave.) 212-253-6171 — $45 /60min

Lower Mhn — Health Trail CD

23 Pell St. 2 Fl (bet. Mott & Doyers St.) 212-600-2212 — $40 /60min

Lower Mhn — Whole Health Wellness Center & Med Spa

34 Howard St 2 Fl (bet. B way & Crosby St.) 212-625-9966 — $55 /60min

New Jersey — Endo Sentai Shiatsu NJ

23 Kingsland St 2 Fl Nutley NJ 07110 973-851-2939 — $90 /60min

ACUPUNCTURE

Midtown West — Yamaguchi Acupuncture*

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111 W 54th St #21 (bet. 6th & 7th Ave.) 212-245-7588 www.yamaguchi-acupuncture.com — Acupun cture

Midtown West — Manhattan Wellness Medical Care

15 W 44th St 10 Fl (bet. 5th & 6th Ave.) 212-575-8310 — $100 & up

Midtown West — Vital Balance Healing Center

241 W 37th St. #405 (bet. 7th & 8th Ave.) 212-470-3258 — $95 /60min

Midtown East — Amy Nature Center

137 E 47th St 1 Fl (bet. 3 d & Lexington Ave.) 212 317 2720 — $80 /visit

Midtown East — Cornerstone Acupuncture

30 E. 40th St PH SE (bet. Park & Mad son Ave.) 212-448-5638

Midtown East — Love & Compassion

124 E. 40th St. 12 Fl. (bet. Lexington & Park Ave.) 212 242-9701 — $180 /120min

Chelsea — SoHo Natural Health

1 Union Sq W. #715 (at E.14th St.) 212-651-8281 — $80 /visit

Soho — Mushin Acupuncture

50 Greene St., 2 Fl. (bet. Broome & Grand St.) 347-625-7242 — $75 & up

Queens — Chee Gei

133-47 Sanford Ave #1G Flushing, NY 11355 718-961-7222 — $80 /45min

Long Island — Kimera Acupuncture

98 Hills de Ave Ste K W llis tum Park, NY 11597 516-882-1282 — $60/acu $40/ear

New Jersey — Dr Hong

6135 Bergenline Ave 2 F #3 West, NJ 07063 201-854-1466 — $70 /30min

DOCTOR

Upper East — Charles K. Lovieg Jr

17 E. 64th St. (bet. 5th & Madison Ave.) 212-861 7373 — Cosmetic S rgery

Midtown West — Anshin Medical Health Care

36 W 44th St #303 (bet. 5th & 6th Ave.) 212-730-8010 — General Clinic

Midtown West — Manhattan Wellness Medical Care

15 W 44th St. 10 Fl. (bet. 5th & 6th Ave.) 212-575-8310 — General Clinic

Midtown East — Herayo Fujiwaki PhD

117 E 37th St #1A (bet. Lex. & Park Ave.) 212-259-2827 — Psychi ologist

Midtown East — iDo Holistic Center*

22 E. 49th St. 3 Fl. (bet. Mad son & 5th Ave.) 212-583-5300 — Herbal Myelcine

Midtown East — Japanese Medical Practice

55 E. 34th St. 2 Fl. (bet. Park & Madison Ave.) 212-683-2118 — General Clinic

Midtown East — Midtown Dental Group

155 E. 56th St., #301 (bet. 3 d & Lexington Ave.) 212 759-5585 — Dentist

Midtown East — Mike Hayashi, DPM PC

350 Lexington Ave #501 (at 40th St.) 212-682-0043 — Foot&Ankle Podiatry

Midtown East — Morledge Medical

150 E. 58th St. 1 Fl (bet. 3rd & Lexington Ave.) 212-593-2630 — Clinic

Chelsea — Herase Miyamoto SW

364 W 18th St. #3C (bet. 8th & 9th Ave.) 347-403-3508 — Soc al Worker

Gramercy — Heritage Wellness

110 E. 23rd St (bet. Lexington & Park Ave.) 800-892-8328 — Med cine

Gramercy — Weterside Dental Care*

10 Waterside Plaza Lobby Level (bet. 23rd & 25th Sts.) 212-613-8280 — Dentist

East Village — Astor Smile Dental

53 W 11th St., Ste G (bet. 5th & 6th Ave.) 212-254-0900 — Dentist

Queens — Herbal Healing Traditions

30-16 30th Dr 2 Fl Astor a NY 11102 917-282-8328 — Chinese Med cine

New Jersey — Edgewater Family Care Center

725 River Rd #202 Edgewater NJ 07020 201-843-4040 — General Clinic

New Jersey — Japanese Women's Center

870 Palisade Ave #305 Teaneck NJ 07666 201-747-2284 — OB/GYN

New Jersey — New Jersey Clinic

2231 Lemoine Ave. Fort Lee NJ 07024 201-944-1006 — OB/GYN Gastro

CHIROPRACTIC

Upper East — Cucci Chiropractic

131 E 81st St. (bet. Lexington & Park Ave.) 212-580-3332 — $100 /visit

Midtown East — Herada Chiropractic

15 E. 40th St. #901 (bet. Madison & 5th Ave.) 212-980-0031 — $120- /first visit

OTHER

Upper West — Gaia Holistic Health

20 W. 64th St., #2AE (bet. Central Park W. & Broadway) 212 799-5711

Midtown East — Pilot Thai Message

211 E. 43rd St. (bet. 2nd & 3 rd Ave.) 347-406-4956 — $110 /60min

Upstate — Body By Chizuru

40 Memorial Hwy New Rochelle NY 10801 917-699-9670 — Personal-Trainer

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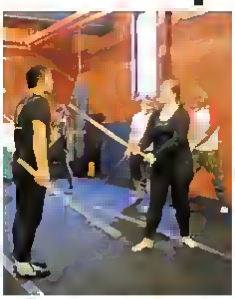
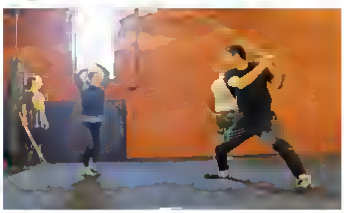
Stage Combat – Acting Meets Swordplay

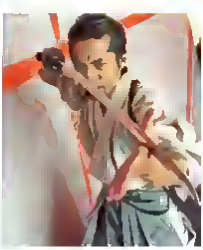


The class atmosphere is very personal and hands on. Every move and idea is taught by and practiced with Mr. Haga.



Once a student has a firm understanding of a move, the action is sped up, as elements of realism are slowly worked in (such as facial expression and sounds).

The fun nature of the class and intimate size allows for a real bond to form and a team to be built.



Mr. Akihiro Haga's 10yr+ experience is a great resource for aspiring stunt fighters. He teaches 3 times a week in Dumbo, NY when he's not filming in New Zealand for the latest Power Ranger series.

Audiences of all ages have been captivated by exciting action scenes long before television. Whether performing an ancient martial arts or a modern spy finale, struggle is the essence of every great piece of theatre, film or TV. Akihiro Haga, a professional actor and stuntman, has studied combat performance for years in order to bring fun and realistic battles to the big screen. Having worked on multiple Power Ranger series, Mr. Haga specializes in stage combat and samurai acting, and his new passion has him handing down that experience to others. He offers professional and non-professional courses in a small personal class setting, for both Adults and Children in Dumbo, NY. To find out what makes fight scenes on TV so convincing and fun, Mr. Haga invited me to one of his sword fighting classes.

First of all, whether it's a simple push, slap, or a complex sword fight, it's rare to have a storyline that doesn't call for some sort of action. On set, this needs to be performed safely, while portraying the forcefulness as realistic, so that the story being told is enhanced. This is where stunt combat classes come in.

Like many other physical martial arts and practices, every class begins with a warm up of stretches and exercises. Every class is exciting and enjoyable, but it is also a workout. Every step and motion in the class was carefully taught and executed, but at the same time, much of it was structured improv. During the class, we learned a routine fight, where to dodge, move, strike and hold the wooden sword. Surprisingly, we were taught that many actors take liberties with their motions to add their own flavor to the fight. How you choose to fall, or to stand while striking a blow, can mean the difference between the audience remembering your face or not. It was fascinating to watch and learn about all of the things a viewer never considers while watching television. Within one 90 minute session, we had all learned one short professional fight scene, which we individually acted out with our instructor while being filmed.

Without training, an aspiring stuntman may learn to fight realistically, but they also need to learn to act and maintain safety. Mr. Haga's class teaches a combination of professional combat training and a strong understanding of one's safety and the audience around them.

— Reported by Melissa Perrier

Samurai Sword Class by Haga
124 Water St., (Adams & Washington Sts.), Brooklyn, NY 11201
https://247waterst.wixsite.com/mysite-1

School Guide

The following is a list of schools where you can learn Japanese culture.

★ Chopsticks NY available to pick up

LANGUAGE

Midtown West — The Nippon Club/Japan Foundation NY — Japanese

JF Japanese Language Course: focus on what you can do by using Japanese and on practical activities that incorporate Japanese culture. Learn real-life Japanese and explore Japanese culture with us! Visit www.jfny.org/language/overview.html for more info.

145 W 57th St (bet 6th & 7th Ave.) 212 581-2223 www.nipponclub.org/culture/ — Japanese

Midtown East — Hills Learning — Japanese

Hills Learning is a fully accredited institution in New York that specializes in Asian language instruction. They have small group classes and private lessons tailored to individual goals and needs. Classes are available for Japanese, Korean, Chinese and Thai.

39 E 42nd St. #909 (at Madison Ave.) 212-786-0594 www.hillslearning.com — Japanese

New Jersey — Japanese-American Society of New Jersey* — Japanese

Their language programs are taught by highly trained instructors who qualified through their special certification program. Group and individual lessons are available on and off the premises as well as via Skype.

304 Main St 2nd Fl Fort Lee, NJ 07024 201-461-5133 www.jasofnj.com — Japanese

Upper West — Friends Academy — Japanese

310 W 103rd St. (bet. Westend Ave. & Riverside Dr.) 212-635-8535

Upper West — Your True Self — Japanese

501 Seminary Row (at Amsterdam Ave.) 212-678-4251

Midtown West — NY Japanese Language — Japanese

257 W. 39th St. 14 Fl. (bet. 7th & 8th Ave.) 646-345-9777

Midtown East — Amity Language Institute* — Japanese

124 E. 40th St. #203 (at Lexington Ave.) 212-697-7374

Upper West — Japan ICU Foundation — Japanese

475 Riverside Dr. #438 (bet. 119th & 120th St.) 212-870-3386

Midtown East — ibec language institute inc.* — Japanese

347 Lexington Ave., 15th Fl. (bet. 40th & 41st St.) 212-697-2000

Midtown East — Japan Society — Japanese

333 E. 47th St. (bet. 1st & 2nd Ave.) 212 715-1208

Chelsea — ABC Language Exchange* — Japanese

146 W. 29th St. #5E (bet. 6th & 7th Ave.) 212-563-7560

Chelsea — Tanri — Japanese

43A W. 13th St. (bet. 5th & 6th Ave.) 212-645-2800

West Village — NYU-SCPS — Japanese

7 E. 12th St. (bet. University Pl. & 5th Ave.) 212-998-7150

Long Island — Long Island Japanese — Japanese

21 Beacon Hill Rd. Port Washington, NY 11050 516-883-5745

Long Island — Long Island Japanese Culture Center* — Japanese

2 Heaven Ave., Ste 23F & Stuart LL 1 Port Washington 516-551-4907

Westchester — Keio Academy — Japanese

3 College Rd. Purchase, NY 10577 914-701-3454

New Jersey — Iroha Nihongo* — Japanese

6 West Bayview Ave. Englewood Cliffs, NJ 201-947-4832

New Jersey — R/Lingo Learning Center* — Japanese

2460 Lemoine Ave. #103-105 Fort Lee, NJ 201-347-4707

TRADITIONAL

Upper West — Ibenobo Ikebana School — Ikebana

30 W. 60th St., #9K (bet. Broadway & Columbus Ave.) 212-757-6744

Upper West — Seikou Shodo — Calligraphy

315 W. 61th St. #7S (at West End Ave.) 212-247-2586

Midtown West — N.Y. Togei Kyoshitsu School* — Pottery

5 W. 30th St. 3 Fl. (bet. 5th Ave. & Broadway) 212-253-1711

Midtown West — The Nippon Club — Sado

145 W. 57th St. (bet. 6th & 7th Ave.) 212-581-2223

Soho — Kimono House — Kimono

131 Thompson St. (bet. Prince & Houston St.) 212 505-0232

MARTIAL ARTS

Upper West — O-Dojo — Karate

1841 Broadway #208 (bet. 60th & 61st St.) 212 537 5441

Upper West — Kokushi Budo Institute — Judo

332 Riverside Dr. (bet. 105th & 106th St.) 646-629-7954

Upper West — Shumaryu Motsubuyashi* — Karate

131 W. 72nd St. #2A (bet. Columbus & Amsterdam Ave.) 212-875-8828

Upper West — UWS Kenshikai Kuratu — Karate

321 Columbus Ave. (bet. 105th & 106th St.) 212-222-8172

Midtown West — Shinjinbukon New York — Karate

939 8th Ave. #307 (bet. 55th & 56th St.) 917-400-3183

Midtown West — Shinkyokushinkan NY — Karate

520 8th Ave. 16 Fl (bet. 36th & 37th St.) 646-235-0283

Midtown East — KYOKUSHIN KARATE — Karate

295 Madison Ave. 5 Fl (at 39th St.) 212 347 9334

Chelsea — U.S. Budo Kai-Kan — Mix

110 W. 14th St., 2 Fl (bet. 5th & 6th Ave.) 212-807 7336

Chelsea — Ueshiro Karate Ooju — Karate

107 Charlton St. (bet. Church St. & W. Broadway) 646-745-8172

Chelsea — World Seido Karate — Karate

61 W. 23rd St., 2 Fl (bet. 5th & 6th Ave.) 212-924-0511

East Village — Karate Honma Dojo — Karate

58 E. 11th St. 5 Fl (bet. Broadway & University) 212-505-3858

Tribeca — Oishi Judo Club — Judo

147 Greenwich St. (bet. Vandam & Charlton St.) 212-896-5850

Queens — Rukasu Budo Dojo — Mix

25-38 Parsons Blvd 347 746-1037

Long Island — Katayunagi Shutokan Karate — Karate

938 Port Washington Blvd 2Fl Port Washington, NY 516-330-2389

Long Island — NY Sen Ten Karate — Karate

1370A Majors Path Southampton, NY 11968 631-306-4220

Staten Island — Judo & Jujitsu Ooju — Judo

3902 Amboy Rd. Staten Island, NY 10308 718-619-0150

New Jersey — Kokushikai Judo* — Judo

24-28 Fair Lawn Ave Fair Lawn, NJ 07410 201 797 0968

New Jersey — KYOKUSHIN KARATE NJ Branch — Karate

300 Old River Rd 2 Fl Edgewater, NJ 07020 212-947-3334

OTHER

Brooklyn — Ramen Class — Cooking

A classic course is presented by a chef/owner of Brooklyn restaurants and a soba master. Learn the know-hows of preparing your original ramen. Ours includes cooking up a kitchen to serve ramen are also available. Email to schedule an appointment.

56 Monterey Ave. (bet. Linnard St. & Manhattan Ave.) RamenClass8th@gmail.com

Upper East — National Academy — Other School

1083 5th Ave. (at 90th St.) 212-369-4880

Upper East — Seori Weaving Arts — Other School

227 E. 67th St. (bet. 2nd & 3rd Ave.) 212 722-2805

Midtown West — Hariyama Ballet — Dance

4 W 43rd St. (bet. 5th & 6th Ave.) 347-451-1501

Midtown West — Mud, Sweat & Tears — Pottery

154 10th Ave. (at 48th St.) 212 974-3121

Midtown West — The Nippon Club — Dance

145 W. 57th St. (bet. 6th & 7th Ave.) 212 581 2223

Midtown West — The School for Strings — Music

419 W. 54th St. (bet. 9th & 10th Ave.) 212-315-0815

Midtown West — Toho Shoji N.Y.* — Jewelry Making

580 8th Ave. (bet. 36th & 37th St.) 212 768-7465

Midtown East — The OOJO — Other School

295 Madison Ave. 5 Fl. (at 39th St.) 212-347 3334

Chelsea — COBU — Japanese Drum

63 W 14th St. 3 Fl (bet. 5th & 6th Ave.) 917 304-2722

Chelsea — Sachiyo ko & Dance Co. — Dance

405 W. 23rd St. #4B (at 9th Ave.) 212-627 0265

Tribeca — Florentine School — Music

219 Park Row (at St. James Pl.) 212-525-1338

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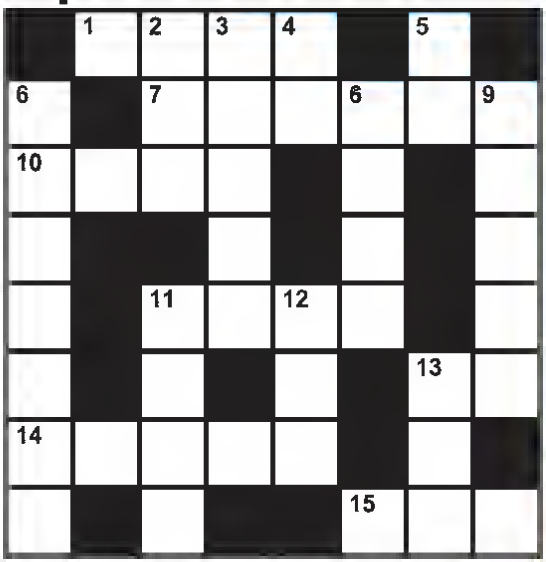
Japanese CROSSWORD



Across

1. In Japan, there is a custom of taking a bath with this Japanese citrus fruit on the day of the winter solstice

7. _____ko is a spicy cod roe

10. _____ means "heredity" or "inheritance," and _____shi means "gene."

11. "Winter" in Japanese

13. Dictionary form of a verb meaning "to say" or "to address"

14. _____ is a noun signifying a stable or steady condition

15. "Bowl" and "cup" are both called _____ in Japanese, often with the honorific prefix "o," as in o_____

4 A casual way to say "yes" or express your agreement

5. "Circle" in Japanese

6. In winter, daytime is _____ (i-adjective)

8. _____ and nusumu both mean "to steal" (dictionary form).

9. Dictionary form of a verb meaning "to pray"

11. _____n means "two people," and _____tsu means "two pieces."

12. _____ and ii both mean "good." The former is a little more formal

13. "Rock" in Japanese

Down

2. _____boshi are salty and sour pickles made from _____ (plums)

3. A noun meaning "everything," "all," and "whole"

©Chopsticks NY / Myles Mellor

The World Heritage Sites of Japan

HISTORIC MONUMENTS OF ANCIENT NARA

(Recognized by UNESCO in 1998)

Although Japanese culture bloomed and developed in Kyoto, Nara is considered the birthplace of Japanese culture. Located south of Kyoto Nara was the capital city from 710 to 784. Heijokyo, the capital of Nara was modeled on the Chinese system of government and city planning. In addition to its system of government, Japan imported numerous other things from China via Korea, including religion, philosophy, and art. The historic monuments of ancient Nara represent the evolution of Japanese architecture and art as a result of cultural links with China and Korea. The World Heritage Site of Nara includes the remains of the capital city, the primeval forest of Kasugayama Mountains, and shrines and temples in the area such as Todai-ji Temple, Kofuku-ji Temple, Kasuga Taisha Shrine, Gangō-ji Temple, Yakushi-ji Temple, and Toshodai-ji Temple.

Photo courtesy of Ho wa [illegible] (http://ho wa-ga-ichiban.jp/)

JAPANESE SUB-CUL WATCH

The 5 Best Ways to Eat Chocolate in Japan

By Lucy Dayman

While the Belgians and Swiss may have a reputation for being the reigning champions of the chocolate world, Japan, however, is pushing the boundaries of how we enjoy the humble cocoa bean. From chocolate slices to iconic chocolate sticks, here are some of the best ways to savor one of the world's greatest sweets.

5. Chocolate Potato Chips

Feeling like treating yourself to a little junk food binge...but can't figure out whether you want salty or sweet? Lucky you're in Japan because, like for most things, this country has the answer to all of life's cravings—no matter how bizarre. Chocolate covered chips are exactly what you would guess: crispy, salty plain potato chips covered in smooth, sweet milk chocolate. So simple and obvious, this guilty snack hybrid is now a snack mainstay at most combini (convenience stores). If you want to try the very best, Royce is the chocolate king, producing caramel and white chocolate cheese versions as well as the classic milk chocolate.

4. Muji Chocolates

The brains behind the iconic Japanese lifestyle store, Muji, have managed to perfect the art of simplicity in every facet of life. Sweets, of course, are no exception. Muji's food aisles are a chocolate lover's paradise. From classics like peanut chocolates, chocolate marshmallow, chocolate wheat puffs, to the more obscure green tea chocolate-coated strawberries, chocolate blueberries, chocolate corn nuggets and chocolate-coated orange peels, Muji has it all.

3. Pocky

As delicious as they are popular, Pocky, Japan's much loved chocolate-covered biscuit sticks are snacking ergonomics at their best. Taking their name from the onomatopoetic word pokkin pokkin (the snapping sound of a biscuit), what makes these little chocolate treats so addictive are how fun they are to eat. Like many other food items in Japan, there are a variety of options when it comes to selecting Pocky flavors. From classic milk chocolate and matcha to regional flavors like Nagano grape, Kobe wine or Hokkaido's Yubari melon. Pocky is essentially its own food group.

2. Bourbon Chocolate Slices

Making international waves online, the announcement of confectionery company Bourbon's sandwich-ready chocolate slices whipped chocolate lovers into a sugar-induced frenzy. Made from nama chocolate, which is a thick, creamy incarnation of chocolate, these slices were made with versatility in mind. Similar to cheese slices in both consistency and packaging, the introduction of Bourbon's milk and white chocolate slices are putting some serious pressure on Nutella's reign as the go-to sandwich chocolate.

1. Kit Kat

Did you know that if you wanted to eat a different type of Kit Kat each day for a year, it would be almost possible here in Japan? With over 300 region-specific and seasonal flavors, the country's love for the versatile wafer finger is for many foreigners, beyond comprehension. The name "Kit Kat" sounds, coincidentally, like the phrase kitto kattsu, which loosely translates to "You'll win." Thus, this humble snack has become unanimous with good luck gift-giving. Some of the more adventurous flavors the country has produced include wasabi soy sauce, Japanese sake and a very fancy golden leaf edition.

Article courtesy of All About Japan
allabout-japan.com/en/article/5396

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What on Earth?

冬至

TŌJI

In astronomical terms, the winter solstice is defined as the instant when the Sun's position in the sky is at its greatest angular distance on the other side of the equatorial plane from the observer. In plain words, it's the shortest day of the year in the northern hemisphere. Each culture interprets this day in a different way; in Japan, the winter solstice is called "tōji" and is traditionally considered the beginning of the year. Since solar energy weakens as we approach tōji, it is the day with the weakest energy level, but, at the same time, it is also the day when the energy level starts to increase. This is why Japanese people place importance on this day.

On the day of tōji, Japanese people customarily eat "kabocha" (pumpkin) and "tōji-gayu" (porridge made with red beans) and bathe in "yuzu-yu" (a hot bath with yuzu citrus fruit). The origins of these customs are unclear, but there are some commonly accepted stories. Tōji-gayu, with its red beans, may have become popular because the color red is believed to have the power to repel evil. A similar custom is observed in Korea as well. There, people eat red bean soup with dumplings during the winter solstice.

Kabocha is a summer vegetable and is not native to Japan, but even so it's one of the stars of tōji; people believe that eating kabocha during tōji prevents them from catching colds and other diseases. There is not any definite explanation of why Japanese started eating kabocha on the day of tōji, but there are some plausible theories. Kabocha harvested during the summer can be preserved for a long time and can retain its nutrition well without the help of contemporary preservation systems. Naturally, it is a good source of nutrition in winter, a season when vegetables with an abundance of vitamins are in short supply. Additionally, kabocha is also known as "nankin," a word containing several "n"s. Based on the belief that eating food that contains an "n" in its name brings "un" (good luck), kabocha, a.k.a. nankin, is listed as one of the seven fortunate foods of tōji. The other six are "ninjin" (carrot), "kinkan" (kumquat), "renkon" (lotus roots), "ginnan" (ginko nut), "kanten" (agar), and "udon" (udon noodles).

Putting a couple of yuzu citrus fruits in a bath is believed to have beneficial physical effects, including curing cracks of the skin, preventing colds, and easing backaches. These are not, however, the only reasons why people customarily bathe in yuzu-yu during tōji. The custom is thought to have come from a pun, tōji has a homophone that means "hot spring cure," and yuzu has another meaning "to accommodate money." Expanding this interpretation, bathing in yuzu-yu during tōji is believed to repel disease and bring richness. Nobody knows how effectively yuzu-yu brings about these results, but it is certain that the aroma of yuzu in a bath is therapeutic.

Tōji this year is December 21st. New York will be freezing at this time, but remember it's the day positive energy levels start going upward. Look forward to spring walking towards you.

Snow Festivals in Hokkaido: Treats from the North

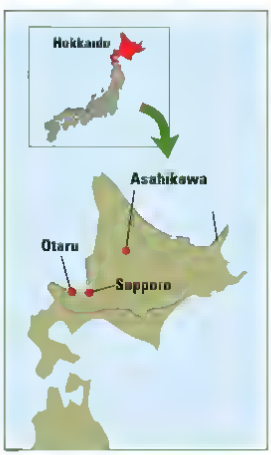
Although Japan is located in a temperate zone, the northernmost island of Hokkaido experiences brutally cold weather similar to the tundra zone. It is covered with snow in winter, making it a perfect backdrop for a snow festival.

The **Sapporo Snow Festival** is the biggest and most popular snow festival in Japan today, attracting over 2.6 million visitors. For about a week in February, the city of Sapporo (host of the winter Olympic games in 1972), transforms into a museum of snow sculpture installations and gorgeous illumination. The festival actually had a humble start: when local junior high and high school students made six snow sculptures in Odori Koen Park in 1950. Since then, the snow festival has grown into an internationally known event, making the coldest time of the year a hot one in Hokkaido. During this festival in Odori Koen Park, one or two gigantic snow sculptures with a width of about 40 meters, and about 10 smaller snow sculptures, are built to amuse spectators. Also displayed there are snow and ice sculptures submitted from all over the world for the International Snow Sculpture Competition.

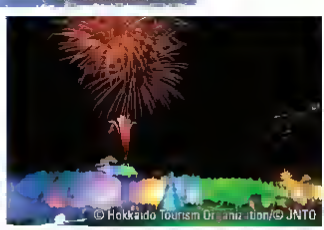
Asahikawa, a city located about 85 miles northeast of Sapporo, hosts two snow festivals. The **Sounkyo Hyobaku Matsuri** is a dynamic festival that uses a frozen waterfall as a backdrop. There are life-size temples, shrines, sculptures, amusement facilities and a bar, all of which are made of ice. Visitors are encouraged to use those buildings and facilities to experience the world of ice. The lighting at night is particularly beautiful and transports you to a dream-like world. The festival spans from late January to mid March, so you can visit there before or after the Sapporo Snow Festival. Another festival in this city is the **Asahikawa Winter Festival**, which takes place in early February. This event is similar to the Sapporo Snow Festival in terms of style, as they exhibit snow sculptures in the city's commercial spots. But all of the attractions and entertainment are presented close to Asahikawa, so it is more convenient for visitors to enjoy the festival's features.

Otaru, a port city located about 20 miles west of Sapporo, also transforms itself into a fantastical world. The **Otaru Yuki-akari no Michi** (Otaru Snow Light Paths) is a 10-day event in February where countless candles are set on snow-covered streetsides, canals and mountains to light up the city. The shimmering candlelight in floating glass buoys is particularly lovely to watch.

All of these snow festivals are scheduled close enough for you to do some snow festival hopping.



Various sizes of snow sculptures and objects amuse spectators at the Sapporo Snow Festival.

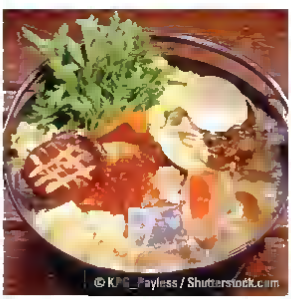


A frozen waterfall is the stage for Asahikawa's Sounkyo Hyobaku Festival. Beautiful lighting and fireworks glorify the dynamic nature of the North.

WHAT TO EAT DURING THE SNOW FESTIVAL SEASON IN HOKKAIDO

Surrounded by the ocean, Hokkaido offers an abundant winter seafood harvest including snow crab, King crab, cod, salmon, ikura (salmon roe), konbu kelp and many other fatty fish. So enjoying **sushi** and **seshimi** is one good way to savor the local and seasonal offerings.

Also great in winter is nabe hot pot. You should try **Kani Nabe** (hot pot featuring King crab or snow crab in konbu kelp dashi broth) and **Ishikari Nabe** (hot pot featuring salmon, vegetables, and tofu in miso flavored dashi broth), both of which are full of Hokkaido essence.



Sapporo and Asahikawa have their own styles of ramen. **Sapporo style ramen** features curly noodles with a chewy texture and thick soup with lard, and is topped with sautéed vegetables, chashu (roast pork), bamboo shoots and scallions. It is often also topped with butter corn, but this is optional. Sapporo style ramen can be miso, shoyu (soy sauce) and shio (salt) flavored.

Asahikawa style ramen is unique in the way it uses broth made with the multiple ingredients (chicken, seafood, pork bone and vegetables), but most of the time its flavor is shoyu. Like Sapporo style ramen, it also uses lard to add heartiness. Noodles are curly and relatively thin, and toppings are simply chashu, bamboo shoots, and scallions.

PALAWAN: THE PHILIPPINES' LAST FRONTIER

Palawan, the westernmost province of the Philippines, is an archipelago with a 2000km coastline and over 1700 islands that stretch out all the way to Borneo in Southeast Asia. Known as the Philipoines' "last frontier," Palawan has dense tropical rainforests, hundreds of species of flora and fauna, and a spectacular breadth of marine riches – from crystalline waters and coral reefs to diverse aquatic wildlife. It's become a favorite playground of beach-obsessed travelers and serious adventure sports lovers, and continues to be touted a "best island" by many international travel media. Thankfully, Palawan has sensibly managed to protect and conserve its stunning natural resources. The best times to visit are in the summer from April to June, and the cooler months of December to February.

Getting There

Palawan province was named after Palawan, its main and largest island. The island's capital Puerto Princesa's international airport serves as a gateway to the islands. There are several domestic daily flights to the capital city from the Philippine capital of Manila, which take about an hour, as well as direct flights from Manila to the very popular El Nido, also on Palawan island.

Palawan's Hot Spots

At Puerto Princesa, don't miss the World Heritage designated site, the **Subterranean River National Park**, which at 8kms is one of the longest underground river caves in the world. There are manned boats for hire called bangkas that will take you up into the caves. The capital city has a burgeoning night life and hotel and restaurant scene, which makes it an ideal start off point for exploring Palawan's other treasures.

The first-class municipality of **El Nido** on northern Palawan island is as close as it will get you to sublime – with its numerous white sand beaches, towering cliffs, and waterfalls – and serves as home base for exploring the group of 45 islands that comprise the magnificent **Bacuit Archipelago**. From El Nido, you can go island hopping, kayaking, scuba diving, and cliff climbing. There are plenty of accommodation options as well, from budget hotels to luxury resorts.

El Nido is also famous for its limestone cliffs that harbor edible birds' nests spun from the saliva of swiftlets, a gastronomic delicacy used in making "nido", or bird's nest soup. El Nido is a "protected area," officially identified as a priority site for conservation due to its bountiful natural resources and unique ecosystem.

El Nido with its pristine waters and limestone cliffs offers the best of Palawan's natural attractions

The **Calamian Islands** in the northernmost part of Palawan province includes **Busuanga Island** where, close to the commercial town of **Coron**, divers can explore the wreckage of several Japanese warships that were sunk in Coron Bay by American forces during World War II.

Coron Island, a short boat ride from Coron, is densely covered with mangrove forests but within it lies two photogenic crystal-clear lakes for swimming – **Cayasagan Lake**, known as the "cleanest lake in Asia," and the fresh and salt water **Barracuda Lake**.

The marine protected area, **Tubbataha Reefs Natural Park**, located southeast of Puerto Princesa, is a magical way to explore Palawan underwater. It's considered one of the world's best dive sites, and a model for coral reef conservation. It takes about 10 hours to get there from Puerto Princesa, but the aquatic rewards are enormous: the park has 10,000 hectares of coral reefs representing about 360 coral species, 13 species of dolphins and whales, 600 species of fish, and is a nesting ground for sea turtles.

The last frontier in the Philippines has enticed travelers, but Filipinos hope that while enjoying its charms, travelers continue to respect and protect its outstanding natural beauty.

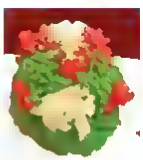
Entertainment Event / Leisure

Lecture/Workshop

December 12 & 13

Christmas Dessert Making Classes: Western and Japanese Sweets

Cha-Ae



Christmas sweets making classes will take place at the private event space, Chakura, located inside the East Village teahouse and dessert cafe Cha An On Dec 12 Nona Uematsu will teach how to make Bûche de Noël with Japanese twists, and on Dec 13 Tomoko Yagi will share the original Christmas style Nerikiri (Japanese traditional sweets made with white bean paste) The Bûche de Noël classes (2 sessions in the morning and afternoon) can accommodate up to six people respectively, and the Japanese Nerikiri class can accommodate up to ten people so it is recommended to sign up early For more information and registration contact Eri via email

Location: Chakura

230 E 9th St., (bet. 2nd & 3rd Aves.), 3rd Fl., New York, NY 10003

events@tk-nyc.com

January 5 FREE

Dance Workshop for Children

Sachiyo Ito & Company

Sachiyo Ito & Company is hosting a free 45 min dance workshop for children ages 5-10 years old The children will learn how to use a dance fan while having fun expressing nature It is recommended for children to wear a yukata but it is not necessary The studio also has six yukata available for children to borrow Children will receive rewards during the workshop Parents must register their children before January 3rd by sending an email to sachiyoitoandcompany@gmail.com

Location: 405 W 23rd St., (at 9th Ave.), New York, NY 10011

TEL: 212-627-0265 / www.dancejapan.com

Event

December 1-9

Tenugui Online Shop's Open Studio Event

wuhao NY and IPPIN PROJECT STORE

wuhao NY a tenugui (traditional Japanese cotton towel) specialty online store will have an open studio event in collaboration with IPPIN PROJECT STORE from Dec 1-9 During this period customers can see and touch tenugui all of which are available for purchase Also gift wrapping workshops will take place during the last two days (RSVP to run@wuhaonyc.com / $20 registration fee including tenugui) Customers can also see and pre-order Japanese artisanal ceramics at the IPPIN PROJECT STORE. In addition those interested in learning more about tenugui can attend a special "Gift Wrapping with Tenugui, the Essential Japanese Cloth" event at Japan Society on Dec 5

Location: The Showroom @ CRAFTS

225 W 36th St., (bet. 7th & 8th Aves.), Suite 603, New York, NY 10018

Info: www.ippinproject.com / www.wuhaonyc.com

December 9

Special Head Spa and Facial Therapy

The Head Spa NYC/Corpo

Get detoxified and receive a facial bone adjustment in one session Ritsuko Borges NY-based hair stylist and certified head massage therapist and Yumi Sugata Japan-based aesthetician and the creator of "CP Facial Treatment" (a facial therapy that incorporates bone structure correction and facial muscle adjustment) will have a special facial therapy event at Salon Yijin in the East Village The one-hour intensive care session includes a 30 min head spa service by Borges and a 30-min facial adjustment by Sugata Head spa can detoxify and nourish your scalp and hair and facial adjustment helps your face become smaller Limited to only 5 participants this beauty event is offered for $15D ($20D value) For more information Email contact@theheadspanyc.com.

Location: Salon Yijin

20 E. 1st St., (bet. 2nd Ave. & Bowery), New York, NY 10003

Info: contact@theheadspanyc.com

www.theheadspa.com

December 8-23

Japanese Ceramics Exhibition and Sale

N.Y. Togei Kyoshitsu

From Dec 8 until Dec. 23 N.Y. Togei Kyoshitsu is offering a special exhibition and sale of ceramics that have been lovingly handcrafted by Togei Kyoshitsu members N.Y Togei Kyoshitsu open since 1997, teaches traditional Japanese ceramics classes for beginning and advanced students alike A wide selection of pieces from dinnerware to objets d'art, will be showcased You can also speak with the makers in person. Each piece is one of a kind Opening reception will be held on the 8th from 6-8 pm

Location: 5 W 30th St., 3 Fl., (bet Broadway & 5th Ave.)

TEL: 212-268-1711 / www.nytogei.com

Happenings

December Promotion: 10% Off Haircuts

GARDEN NEW YORK

During December, West Village Japanese hair salon GARDEN NEW YORK will be offering haircuts ($7D and up) at 10% off for weekday customers According to GARDEN stylist Takashi "With the cold weather, many people's hair gets caught in scarves and other neckwear. Why not come in for a cut and change your hair's silhouette to adapt to winter fashions? For those who prefer long hair, a trim before the end of the year will help take care of dried out hair tips " Make sure to indicate which stylist

you'd like to work with in order to get the discount
Location: 323 W 11th St., (bet. Greenwich & Washington Sts.)
TEL. 212-647-9303 / www.garden-nyc.com

Free Homemade *TEISUI Pork Bun*
TEISUI

During December, NoMad izakaya TEISUI will offer a free *TEISUI Pork Bun* (homemade pork and shrimp bun) to Chopsticks NY readers who say they saw this ad. The restaurant recently added new dishes such as *Snow Crab with Salmon Roll* (aka *TEISUI Roll*) and *Wagyu Beef Roll* to its menu's extensive offerings. Their recommendation for the ultimate winter dish is *Kobe Beef Sukiyaki Style Hot Pot* that features sliced short rib cooked in a salty sweet broth, Chinese cabbage, shirataki noodles, tofu, roasted rice cakes, and an onsen egg. Udon noodles can be added at the end for $10.
Location: 246 5th Ave., (Entrance on 28th St.), New York, NY 10001
TEL. 917-388-3596
http://teisui.nyc

7th Annual "Japan Day Art Contest"
Japan Day @ Central Park

Japan Day @ Central Park is scheduled to be held at Central Park in May 2018, and its art contest is now waiting for your entry. The Official Artist is selected each year, and his/her artwork becomes the official image of Japan Day @ Central Park and will be used for the official poster, program, flyer and T-shirts. Japan Day Official Artist will also receive a pair of round trip Economy Class tickets to Japan, provided by ANA. This year, a singer songwriter, Kana Uemura will select one of the entries for the special "Kana Uemura Award." All winners including Honorable Mentions will receive a digital camera provided by Nikon, Inc., and their artwork will be displayed at an exhibition space on the 18th floor of the Consulate General of Japan in New York. For more information and to enter, visit the Japan Day website. Entry deadline is Dec. 20, and all winners will be announced some time in late March-early April, 2018.
Info: www.japandaynyc.org/art-contest-2018

New Stylists Special Discounts
Tomoko Shima Hair Salon

Tomoko Shima Hair Salon is a friendly salon dedicated to providing the best-individualized hair service for their diverse clients. Starting this December, they are offering special discount prices by booking an appointment with their new stylists at their Downtown locations. Stylist York has 20-years of experience in Japan and Micky is an Arrojo academy graduate. The discount prices are as follows: Haircut and 30 min. head spa for $55 (Reg. $90). Cut and Color for $180 (Reg. $180); Straightening for $250 (Reg. $400). The promotion is valid for the first visit only. When booking an appointment, mention the name of the stylist and ChopsticksNY magazine.
Location: 235 W 14th St., (bet. 7th & 8th Aves.), New York, NY 10011
TEL. 646-438-9277 / www.tomokoshima.com

Sonicare Electric Toothbrush for $120
Waterside Dental Care

Dr. Furuyama and Dr. Lee have over 50 years of experience caring for patients together. They have always prioritized providing personalized dental care for their patients. From Dec. 1 to Dec. 31, they are offering Philips Sonicare for $120 (Reg. $150). The electric toothbrush effectively removes tartar in the deeper parts and narrow gaps between teeth thanks to its "dynamic cleaning action" that is enabled by super high speed and various types of vibrations.

Location: 10 Waterside Plz., (at 25th St.), New York, NY 10010
TEL. 212-683-6260

Happenings Feature

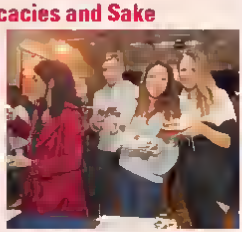
"The Heart and Soul of Japanese Green Tea": A Seminar Promoting Japanese Green Tea
JETRO New York / The Norinchukin Bank

On Nov. 15, owners, managers and beverage specialists in high-end tea salons, hotels, restaurants and cafes were invited to the seminar, unfolding the mystery of Japanese green tea. Organized by JETRO (Japan External Trade Organization) New York and The Norinchukin Bank, this seminar was intended to provide professionals in the restaurant business with the knowledge to present their customers with accurate information about the Japanese green tea.

Oscar Brekell, the Sweden-born Japanese tea instructor, held two sets of lecture-and-demonstrations in English, providing attendees a hands-on education and experience that was previously only available in Japan. During the seminar, Mr. Brekell, a premier Japanese tea lecturer, gave a thorough explanation about cultivation, types, processing and brewing as well as history, science, traditions and techniques that clearly differentiate it from other types of tea in the world. Four different kinds of tea: hojicha, gyokuro, cold brew sencha and sencha with matcha powder were served during the seminar to prove how diverse the tastes could be. Approximately 50 professionals from the industry appreciated the rare opportunity to delve further into the world of Japanese green tea.
Location: 4 W 43 Building Event Space
4 W. 43rd St., (bet. 5th & 6th Aves.), New York, NY 10036

Happenings Feature

Showcasing Japan's Regional Delicacies and Sake at "Eat Up. Drink Up. Japan"
Chopsticks NY



Chopsticks NY magazine hosted its first food and sake event "Eat Up. Drink Up. Japan" on Oct. 27. At the event, there were six tables representing the six different regional blocks of Japan (Hokkaido & Tohoku, Chubu & Tokai, Chugoku & Shikoku, Kanto, Kinki, and Kyushu) with three specialty dishes paired with each region's craft sake. Through this setup, guests were able to travel around Japan by eating and drinking each region's unique blend of flavors. In the VIP room, guests further immersed themselves into Japan's beverages by enjoying high-quality Daiginjo sake and different grades of matcha green tea. 350 guests attended the event, hopping from one region to the next, one sip and bite at a time. Guests had fun learning about Japan's diverse gastronomy while also making new friends with the Chopsticks NY staff.
www.chopsticksny.com

THE ART OF PEARLS
Unprecedented design by Eiji Uemura
Nov. 30 – Dec. 6
10 am – 6 pm (Mon – Fri), 10 am – 5 pm (Sat), Closed (Sun)
The Nippan Gallery at The Nippan Club
145 West 57th Street, 7th Floor, New York, NY 10019
Free Admission
Opening Reception with a talk (6:30 – 7:00 pm)
Thursday, November 30 6:00 – 8:00 pm
RSVP: ybanda@nippanclub.org

Sake Glossary

daiginjo: One of the factors that determine the flavor of sake is the degree of rice which is polished off. The sake classified in the daiginjo category has less than 50% of the original rice grain remaining. The "percent of remaining grain size" or "seimaibuai" as this is called, is an important indication of how a sake will taste. So if you find a sake labeled 30%, this would be a daiginjo sake because 70% of the rice was milled off leaving 30%. The lower the number the smaller the grain. In general, the sakes in this category are more fragrant, elegant, and better consumed chilled.

ginjo: The same formula applies for the ginjo category. This is the sake whose percent of remaining grain size is less than 60%, which means more than 40% of the rice grain is milled away.

junmai: Literally meaning "pure rice," junmai sake refers to sake brewed only from rice, water, and rice koji, and had no extra alcohol added during the brewing process. This type of sake tends to keep the rich rice flavor.

junmai daiginjo: It is defined as "sake brewed only from rice, water and rice koji and using rice milled more than 50%." Brewing junmai daiginjo is more difficult and requires a higher level of technique.

junmai ginjo: If a sake is labeled junmai ginjo, it is made from only rice, water and rice koji. The rice is milled for more than 40%.

nigori: Is a coarsely filtered sake in which the unfermented portion of the rice is left, giving the sake a cloudy white color or chunks of rice floating inside. Since the rice is still fermenting in the sake even after bottled, some nigoris are sparkling. Just be careful when you open it.

muroka: The term means "unfiltered" but in this case, it specifically means "not fine filtered with charcoal". It retains the freshly squeezed sake taste. Skipping either the pasteurizing or filtering process, or both, allows the rice's richness to remain in the aroma, flavor and sometimes color of the sake.

kimoto: It is one of the oldest traditional methods used in sake brewing. This system uses lactic acid bacteria that cultivates in the sake naturally instead of using artificial bacteria. It requires a much longer time to make with more steps and labor as the bacteria is cultivated by hand. It's extremely difficult to carry out this process. Sake employing the kimoto style has solid body and a distinct flavor.

yamahai: Is a short form of "yamaoroshi-haishi-moto." This style is quite similar to kimoto in terms of the processes. Its name comes from the elimination of one of the processes called "yamaoroshi", the most difficult part in kimoto style brewing, thanks to a scientific discovery made about 90 years ago. Much like kimoto style sake, yamahai style sake is full-bodied, deep, and rich flavored.

WAZA

Concept Shop at 33 Spring Street

WAZA

WHAT IS "WAZA"?

Combining the characteristic Japanese concept of "wa" (harmony) developed over many years of history and culture, and the "waza" (skilled technique) utilized by Japanese craftspeople. WAZA is a brand of the finest Japanese products

"Flex Japan" Men's Jacket and Shirt
"Nagashima Fukushoku" Tie and Scarf **"Fukashiro"** Tiebar

"Barcos" Hana-Fu

"Nousaku" Celebration Sake Cup Set
Chopstick Rest - Fortune Fish

"MORPHO" Leather Products

"Nagashima Fukushoku" Corsage

"Flex Japan" Recycle Mannequin Speaker
"Caitec Family" Denim, **"Nagashima Fukushoku"** Pocketchief

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Enjoy a moment of elegance with the YUME full-flat shampoo chair.

"A hair salon that offers healing and relaxation".

Try the mist care "QUICK SPA" ($10/5mins)

A head spa treatment cleans the scalp as well as massages the head to increase circulation relieving stiffness and tensions. It also repairs damages to the hair, encouraging healthy and beautiful hair growth
Increasing circulation of the scalp will help improve other conditions such as swelling or sagging of the facial area, headaches and stiffness in the shoulders

We also recommend
a full scale spa treatment
"Organic Head Spa" ($60/40mins)

AUBE hair New York

aube-new-york.com/en

East Village 77 East 10th Street, New York NY 10003 / 347-259-1111 Flatiron 7 West 19th Street, New York NY 10011 / 929-307-7500